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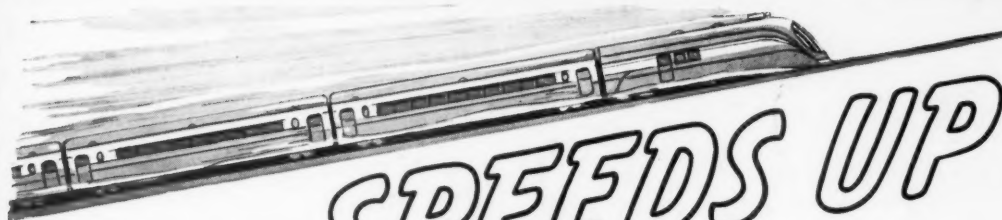
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 96

JUNE 19, 1937

Number 25



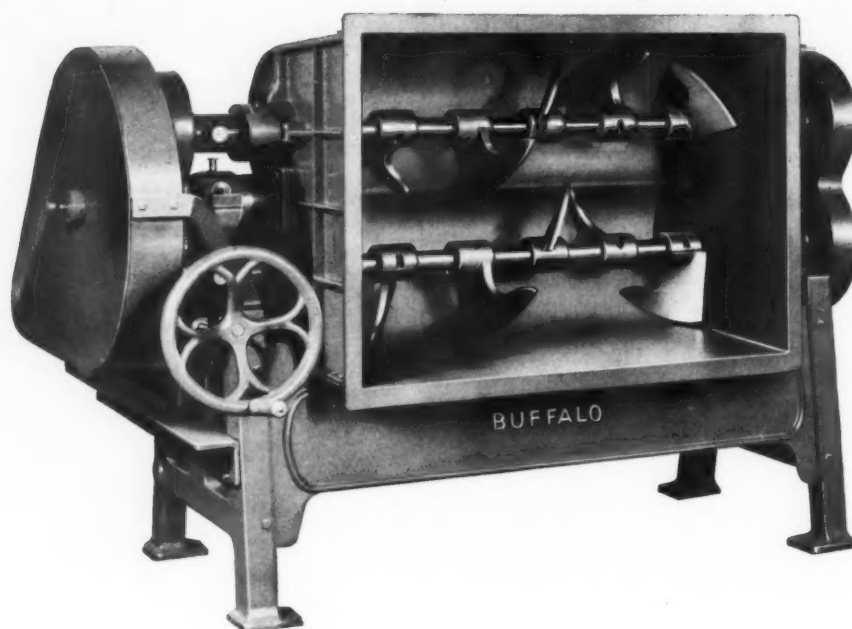
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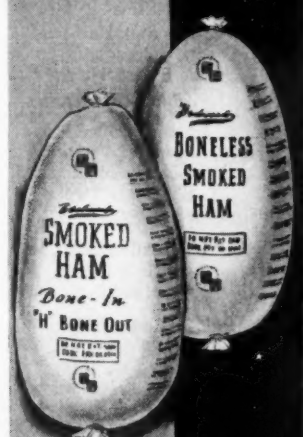
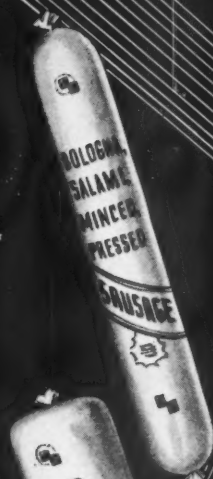


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THE TREND OF MERCHANDISING
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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 96

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Number 25



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Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallowes and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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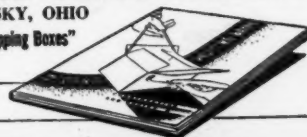
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And when you place your business with Continental, you can be sure of highest quality cans colorfully lithographed the way you want them. You can be sure of prompt delivery without delay because of Continental's 45 strategically located plants—a factor that will relieve you of worry during times of sectional distress.

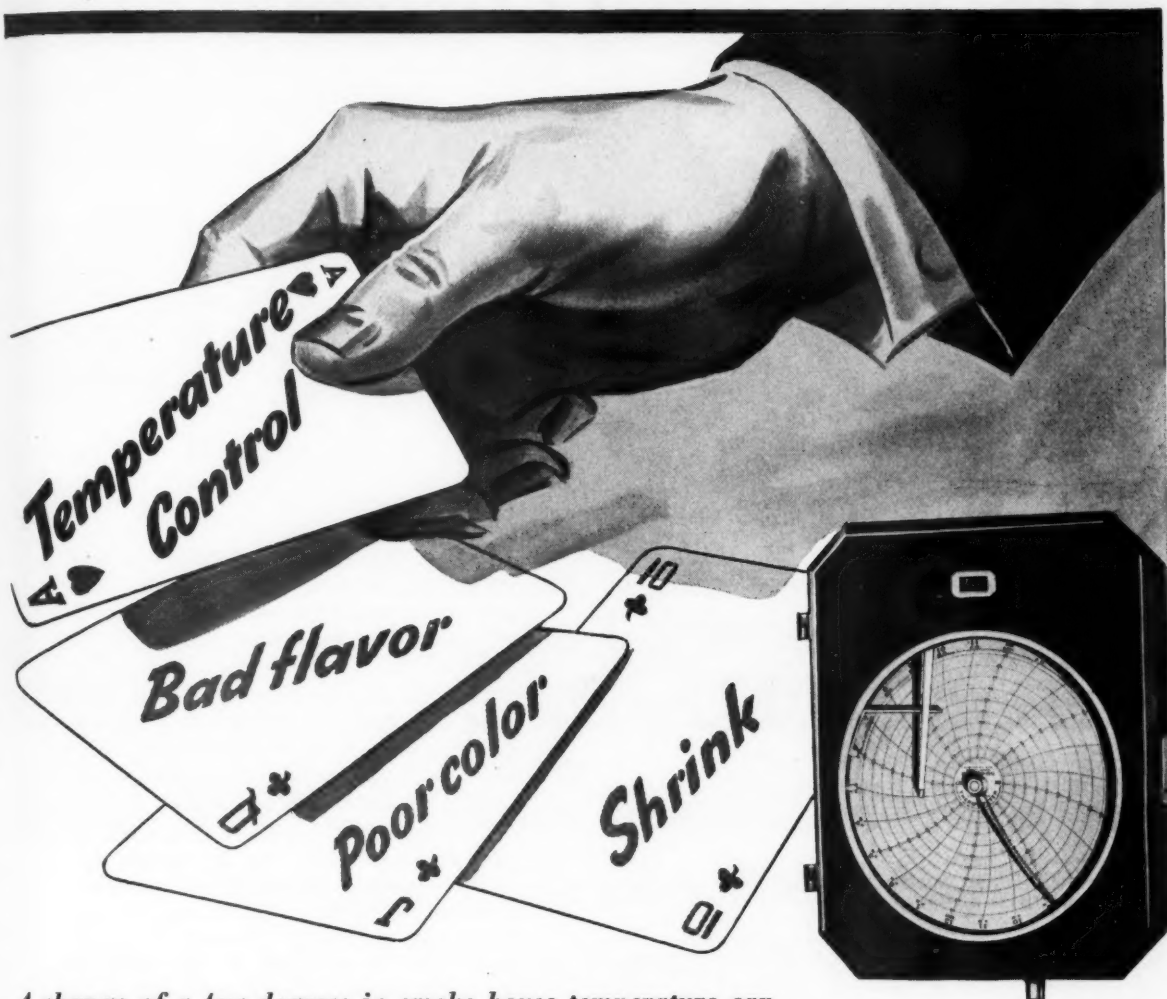
Then there are closing machines to meet every need, and an efficient force of closing machine experts available on short notice to assure continuous production.

Today there is a lot more to buying cans than merely checking bids on ordinary type containers. It costs no more to get these plus factors, and they may be the means of increasing the salability of your product. There's a Continental sales office near you, and representatives skilled in packaging to sell will be glad to counsel with you.

Continental Can Company

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PLAY THIS TRUMP TO WIN-



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How constant is your control of shrink and meat quality?

Here are examples of conditions found to exist in smoke houses—

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Packers have found that this accurate, durable Recorder pays for itself in savings within a few months. Send for the facts about it today. Write the Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. Manufacturers in Great Britain—Short & Mason, Ltd., London, England.

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These machines also are used successfully for washing tongues, chitterlings, bungs, etc.

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"BOSS" really means - Best Of Satisfactory Service



The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
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Steam Jacketed Kettles for cooking Lips, Ears, Cheeks, Hearts, Livers, & other products

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To assure speed in production and quality in products, modern Sausage Kitchens require grinders, mixers, stuffers and other equipment of maximum efficiency. Mechanical efficiency, however, is only one part of the profit story.

Money-making Sausage Makers have discovered that for best results "Wear-Ever" Aluminum products are also essential. For instance, "Wear-Ever" Steam Jacketed Kettles cook faster, more evenly and without metallic flavors or discoloration. They can't rust; require no tinning or replating; last indefi-

nitely; are easy to clean and to keep clean.

"Wear-Ever" Handling Utensils (like those illustrated) are also easier to work with; more desirable for best results. These modern, time-saving utensils are so light-in-weight, so easy to clean and most sanitary for the exacting requirements of the B. A. I. For prices and complete information, ask for our 1937 catalog.

Address THE ALUMINUM COOKING UTENSIL COMPANY, Desk 78, 11th Street, New Kensington, Pennsylvania. (Offices in All Principal Cities)



"Wear-Ever" ALUMINUM

THE STANDARD: MADE OF EXTRA HARD, THICK SHEET ALUMINUM

Here's a line of Dry Sausage *that is really* **COMPLETE**



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(all grades)
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E Prosciutti
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E Genoa
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E Sicilian
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In this industry, firms handling the Circle E line have a distinct advantage in that purchasing, bookkeeping, shipments, records, etc., are simplified.

Then too, the quality of Circle E products is of the business-building variety. Reorders follow sales as naturally as night follows day.

Established a great many years, Circle E success is founded upon the success of our customers with Circle E products.

It will pay you to get full details. Write today.

Attractive Offer to Jobbers and Distributors

Even a quality line must provide a fair profit if it deserves handling and sales effort. Circle E offers an arrangement and prices which will please you. Send today for facts and prices.

Circle E Provision Company

UNION STOCK YARDS — — CHICAGO, ILLINOIS

THE NATIONAL PROVISIONER

JUNE 19, 1937

*The Magazine of the Meat
Packing and Allied Industries*

EXPLAINING Pork LOSSES

CONSTANT explaining of the "reason why" pork results are not better in most packing companies becomes a difficult job for the president when he meets with his board of directors.

The board wants *results, not reasons*. It has the responsibility of paying stockholders for their money it has borrowed for use in running the business. Poor results make it difficult to meet this obligation.

Reasons given point to conditions beyond control of the president. At a meeting of a typical packing company the directors indicate that means should be found to remedy such conditions. This is what they say.

PRESIDENT SMITH: Gentlemen, you have before you the comparative figures of the first seven months' operations of this and last year. Our results are somewhat better this year, except on pork. I regret to report we did not improve our pork results, although our hog slaughter was larger. Cut-out results were somewhat better, but this betterment was about offset by curing department losses.

Explains Poor Pork Results

DIRECTOR DAVIS: I am pleased to note the improvement in some divisions of our business. Lack of improvement in our pork results is to me quite disturbing. Pork operations represent more than half our volume.

I recall the optimistic statement you made after the close of the last fiscal year as to the favorable outlook for our pork operations this year. Results of the seven months' operations indicate one of two things—either you were too hopeful, or we have not conducted our business to the best advantage.

Business conditions are better than a year ago; most industries are showing substantial improvement in earnings. *How do you account for the*

**The President
of**

**A. Packer & Co.
Anywhere, U. S. A.**

has an

*unhappy time explaining
pork results to his*

board of directors

*difference between forecasted
pork earnings and the dis-
appointing figures we have be-
fore us.*

Curing Department Losses

PRESIDENT SMITH: The difference is largely accounted for by our curing department losses. I had hoped this department would show substantial profits.

DIRECTOR DAVIS: What was the cause of the losses in our curing department.

PRESIDENT SMITH: We figured last November that, on account of the high price of corn, hogs would be marketed early, that there would be a sharp decrease in hog receipts by the middle of January, and that hogs and product prices would advance. Therefore, during November, December and January we slaughtered freely and accumulated relatively large stocks. Hog receipts did decrease somewhat during February and March, but the decrease was not as large as anticipated. Hog prices declined slightly. This had a depressing effect on product prices.

Inventory Speculation

DIRECTOR WILLIAMS: I have been thinking over the reason you give for our curing department losses. My conclusion is that *we place entirely too much dependence on anticipated speculative profits*, and that we are perhaps neglecting opportunities for improving our day to day operations. It is high time we faced facts. I would like to know what the approximate cost of our inventories is as compared with present market prices.

PRESIDENT SMITH: I have had calculations on this. Including carrying charges *our present inventory costs are about equal to present market prices*.

We include in our carrying charges interest on the value of and depreciation on buildings or rooms

used for curing purposes, interest on the product, all labor and other costs—some packers include only labor and interest on the product, and a small monthly storage charge.

Where Are Promised Gains?

DIRECTOR WILLIAMS: During the past two years we have approved many appropriations for plant improvements, for new equipment, for more expensive wrappers and packages, etc., also for additional refrigerated delivery trucks. When requests for appropriations were submitted to us the statement usually was made that we would benefit from the expenditures through increased volume and earnings.

I am not questioning the improvements. I favored them. I am questioning the fact that the anticipated betterment in earnings did not materialize. I am beginning to wonder if we have become so accustomed to red ink figures on pork operations that we do not conduct these operations along sound business lines. The packing business is fundamentally no different from any other industry. If a manufacturer sells below cost, he loses money. In every industry there are companies progressing and others retrograding. It is mostly a matter of management. As long as we continue relying so largely on speculative profits we will continue to have unsatisfactory results.

Why Not Overcome Conditions?

DIRECTOR GORDON: I have been a member of the board for ten years. At our quarterly and annual board meetings we have had all kinds of explanations for unsatisfactory pork results—such as hog-cutting losses, competition, unsatisfactory business conditions, etc. My impression from these explanations is that *we believe conditions beyond our control are the cause of unsatisfactory results.* It seems to me we are not making the efforts we should to overcome conditions. We can't go on year after year with the earnings of other divisions of our business largely offset by pork losses.

PRESIDENT SMITH: I can't take exception to these criticisms. While I have felt we were doing everything we could, I now believe there is a lot we can do to better our pork results.

NOTE.—Efficient day-to-day operation in buying, plant operating and selling is the only sound method of conducting any manufacturing or processing business. Less dependence on "will-o'-the-wisp" speculative inventory profits, and a determination by each packer to clean his own house, will eliminate many of the causes for unsatisfactory pork results.

Hog receipts at seven principal markets this week were only about half those of a year ago. Federally-inspected kill at the eight markets last week was 191,464 head, which was 11,100 more than previous week, but 54,000 less than a year ago.

+ + +

Lard stocks at Chicago declined only about 3,000,000 lbs. during the first half of June, and were 67,000,000 lbs. above those of June 14 last year.

MARKET Trends



Imports of hams in tins for week ended June 11 totaled 813,519 lbs. A year ago imports were 322,332 lbs. Of the total received last week 737,931 lbs. came from Poland, which compares with 241,867 lbs. in the same period a year ago.

In addition to import of hams in tins there was imported from Poland last week other pork meats totaling nearly a quarter of a million pounds. This included luncheon meat, cooked pork in tins, smoked bacon, fresh frozen pork cuts and other pork items.

+ + +

Steers topped at Chicago this week at \$15.60 for specially-fed kinds, with \$14.75 the practical top on other kinds.

DIRECTOR GORDON: I am glad you now believe *there is a lot we can do to help ourselves.* I feel that we as directors have been negligent in not taking action to improve our pork results. What is the outlook for the remainder of our fiscal year?

Outlook for the Year

PRESIDENT SMITH: For volume, favorable. Pork inventories are not burdensome and should be marketed without undue sales pressure. Hog receipts will be smaller than corresponding months of last year.

DIRECTOR GORDON: What do you think the outlook is for pork earnings the last five months.

PRESIDENT SMITH: I prefer not to make any forecast on earnings, except to say I believe they will be substantially improved. My opinion is that product prices will advance as we get into the season of heavy demand for cured products. However, I am fully convinced of the folly of depending upon speculative profits for our earnings.

We are literally going through every division of our business—Buying, Plant Operation, Selling, Delivery, Accounting—with a fine tooth comb to effect every possible improvement. We have already made some drastic changes, and probably shall make others equally drastic. I know they will be beneficial. I think I can safely promise the board that there will be a decided improvement in our day-to-day operations.

Using a Fine Tooth Comb

DIRECTOR WARD: I am glad to hear that. I hope prompt and aggressive action will be taken to improve anything that can be improved. If we do this, we will get out of the rut we are in. Personally, I have no fears that you will be too drastic.

PRESIDENT SMITH: Unless you wish me to do so, I will not take up your time discussing the changes we have made or expect to make.

DIRECTOR WILLIAMS: I don't think anything would be gained by doing so. We look to you for results. *I shall look forward with interest to our figures for this next quarter.*

DIRECTOR WARD: If there are no other matters to come before the meeting, I move we adjourn.

RENDERING

Efficiency

Equipment to Fit Needs Aids Profit Results

HIGH production efficiency means little unless considered in relation to costs. High yields—measured either in units of product or production per worker—should be a goal to strive for.

But it must be kept in mind that there is a high point on the curve between production and costs where it is most profitable to stay. In other words, all processing operations ought to be considered in relation to the greatest spread between costs and product income return.

Grease yield of cracklings in the average meat packing or rendering plant—for example—may be 9 or 10 per cent. It is possible, in most cases, to increase this yield and thereby get better production efficiency. The point is not that the increased grease yield of 1 or 2 per cent would not be desirable, but whether costs would be increased to the point where less net revenue from grease sales would result.

The small slaughterer may find it more profitable to send guts to the tank than to produce casings. In such a case revenue is increased by holding production efficiency lower. Even larger packers, at times, burn hog hair instead of processing it. Production efficiency of a plant, therefore, may be an ever-changing quantity, and must be considered in connection with its economic aspects.

Cost of Obsolete Equipment

Observation in many plants leads to the opinion that out-of-date and inadequate equipment is responsible, in many

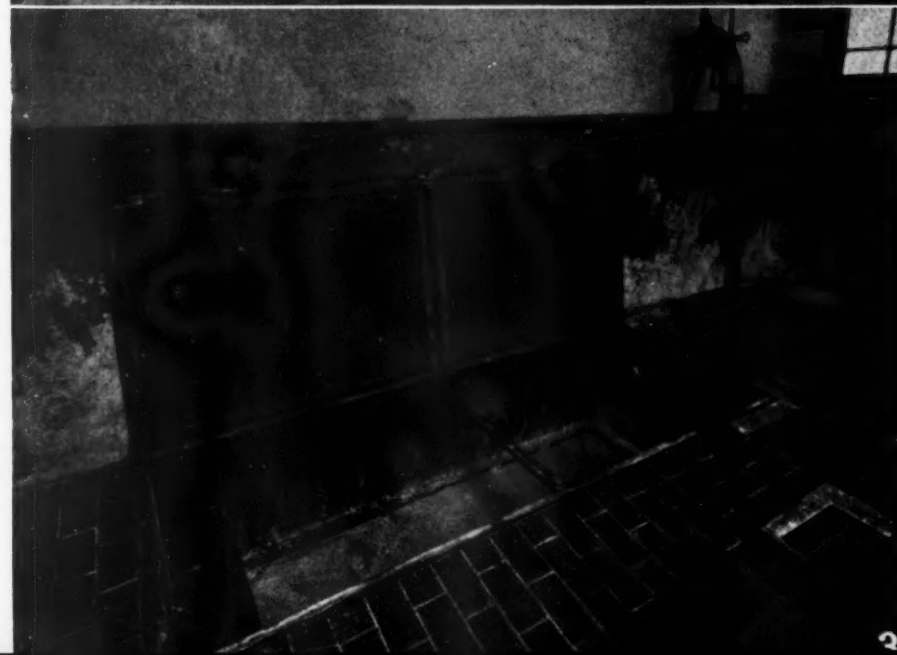
(Continued on page 30.)

Planned to Save Labor and Floor Space

1. HASHING AND CHARGING.—Rendering department is a 2-floor layout, material being hashed on upper floor. Discharge from "hog" is adjacent to charging dome opening, in order to hold to a minimum labor of charging cooker. Note grease settling tank suspended from ceiling to save floor space.

2. RENDERING AND PRESSING.—Cooker is the "baby" type and has a capacity of 2,000 lbs. Rendering is done with 15 lbs. steam pressure. Cracklings are pressed in a 150-ton hydraulic press. All equipment is driven by splashproof motors.

3. GREASE RECOVERY.—Grease interceptor is installed inside building, convenient to service and easy to clean.



MERCHANDISING MEAT ★

• News from the meat selling front • Helps for meat manufacturers and dealers

Packaging HAMS

Talking Points for New Methods in Selling Smoked Meats

MOST packers believe in preparing their products so they will have an even chance in competition with those of other food processors. Some packers want their products to have better than an even chance, so they watch every new development, not only in preparation but in packaging, to be sure they avail themselves of every merchandising advantage.



OLD STYLE HAM

X-ray picture showing conformation of meat and bones. Yields 35 p.c. center slices, 31 p.c. shank meat, 34 p.c. butt meat. (Photo Transparent Package Co.)

Operating men as well as sales managers realize the advantage of a convenient, economical product attractively packaged. Only recently the sales-minded superintendent of a western packer said:

"We must remember that our products and packages must please the

housewife rather than ourselves. She is being subjected every day to the advertising and sale of food products in artistic, attractive, lustrous, sanitary labeled packages, so she looks for the same style in her meats. I suppose the typical products from which she is being educated away are such things as unwrapped slabs of bacon or hams hung on a hook in a butcher shop which has sawdust on the floor."

Housewife Knows Packages

Housewives may not tell the dealer in so many words that they prefer meat products in permanent identified, appetizing and sanitary packages. They may not even be aware of the fact that such packaged product has an unusual appeal. But when the package is right and the product is likewise right—with the packer's brand readily identifiable—the housewife responds to the better package.

"Dealers may get away with old-style merchandise for a time on a price basis in poorer districts, and under conditions of competitive mass buying," says one packer sales manager. "But sooner or later all manner of outlets are invaded by better packages, which housewives are quick to recognize because they have picked up modern ideas in packaging in their contact with a thousand products in the grocery store, the drug store, and even the department store.

"There has been an evolution in advertising, packaging, and display of food products giving the consumer a certain background and education which cannot be ignored on such important products, for example, as hams, picnics, and bacon."

New Smoked Meat Packages

An illustration of packaging progress is the development of closely-fitting transparent cellulose containers for smoked meats. Along with protection from hands, flies and other contamination which these containers provide, there is the advantage of permanent identification up to the last slice, of improved keeping quality and added convenience for both dealer and consumer.

Typical of such a package is the smoked ham with bone in, stuffed and smoked in transparent cellulose. Two illustrations reproduced from X-ray photographs show how this advantage and convenience is developed. One shows an old-style smoked ham with shank bone, femur bone and aitch bone. This type of ham when sliced in the market is generally conceded to yield 35

per cent center slices, 31 per cent shank slices and 34 per cent butt slices.

Then look at the X-ray picture of the new style ham, in which the aitch bone has been removed and shape of the ham almost entirely changed by pushing the sweet pickled ham through a horn and confining it in the container. Tests on this new type ham showed 79 per cent center slices, 3 per cent butt slices and



NEW STYLE HAM IN CASING

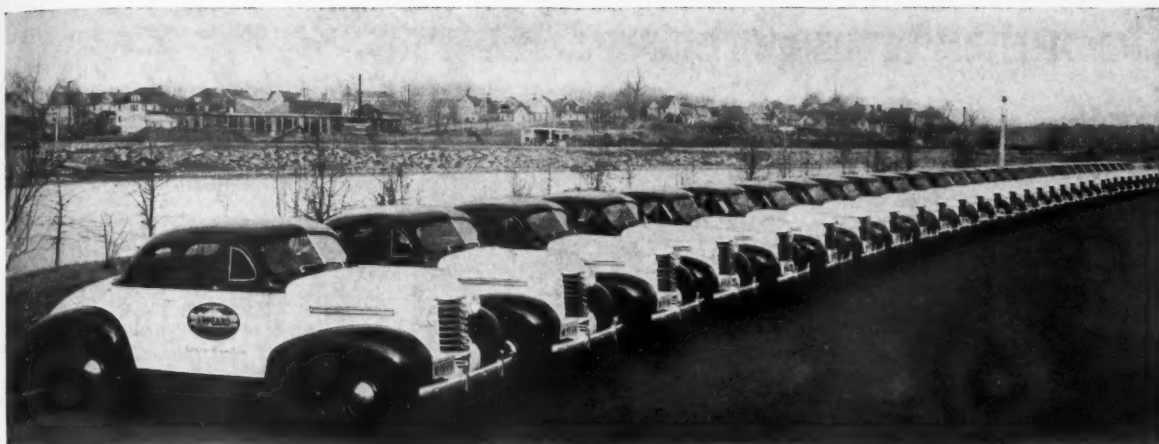
X-ray picture of Tee-Pak "Super ham," with 72 per cent (by weight) center slices. Note realignment of meat around bones, which gives good slices high up into shank.

18 per cent shank slices, according to sales manager I. Barnard, Transparent Package Co.

Profit for the Dealer

"It takes very little calculation on the part of the packer salesman to show the dealer that, even though the new package cost 2½¢ or 3¢ a pound more than the old package, he can still slice out from \$1.00 to \$1.50 more per ham," said Mr. Barnard in describing this new method.

"These same arguments, slightly



SNAPPY SALESMEN'S CARS ADVERTISE PACKER'S BRAND

Fleet of 30 Oldsmobile business coupes purchased recently by Rochester Packing Co., Inc., Rochester, N. Y., for use by salesmen. Each car is painted in company colors and has the Arpeako trade mark on both doors.

modified, apply as between retail dealer and consumer," he continued. "The salesman can point out that if the housewife buys the entire ham she will get more than double the available number of slices on the dining room table or in the kitchen.

"If she slices the ham for frying, the slices are round to fit the pan and there are twice as many of them; that the ham will have better keeping qualities in her kitchen; that it reaches her with a protecting covering which insures that hands and flies and contamination have been kept away; that no substitution of an unknown brand for a famous brand or an inferior product for a superior product is possible with the permanently-applied identification of the wrapper. When the housewife knows these things, price becomes a secondary matter."

Selling Arguments

Many packers are already putting up a boneless ham in these cellulose containers. Sales arguments to be used by packer salesman or dealer for this package Mr. Barnard outlines as follows:

"Take the boneless ham in the transparent cellulose container. Again compare for the retail dealer the 35 per cent center slices, 34 per cent butt slices and 31 per cent shank slices. Figure these out at the prevailing market and show the dealer where he makes say \$9.20 per cwt. profit on a regular boneless ham.

"Then compare with the boneless ham, where at the same price per pound he gets 95 per cent center slices and 5 per cent shank slices. Even after paying 11c per pound more for the new product he makes \$14.50, or nearly 60 per cent more, on the boneless ham formed in the cellulose container than on the old-style product."

Reviewing the variety of smoked and prepared meats in the transparent cellulose containers, and discussing advantages packer salesmen can pass on to

retailers for merchandising these products, Mr. Barnard said:

"It becomes apparent that there is a great deal to be said for the new style packages, and many ways to account for the growing trend in putting packinghouse products—particularly smoked hams, picnics and boiled hams—in the new transparent containers. The shape has been changed in many instances, which makes for new profits for the retailer. The keeping quality has been revolutionized. Mould can be wiped off. The product can be seen.

Also Luncheon Loaves

"Along with these changing trends on boiled hams, smoked hams and picnics has come a similar trend on cooked and baked luncheon loaves. The same arguments for the new package apply to these products. Take the formulas of attractive luncheon loaves, such as were recently reported in THE NATIONAL PROVISIONER as winning prizes in the "Tee-Pack" prize contest. These formulas still read 40 per cent bullmeat, 60 per cent pork trimmings and spices, and they involve cooking and perhaps smoking. And yet the product has a new eye appeal and taste appeal as a luncheon loaf in a transparent container.

HAM YIELDS COMPARED

OLD STYLE SMOKED		
100 lbs.		
35 lbs. Center @50c.....		\$17.50
31 lbs. Shank @20c.....		6.20
34 lbs. Butt @25c.....		8.50
		<hr/> \$32.20
Cost 100 lbs. @23c.....		23.00
Profit		\$ 9.20
BONELESS HAM.*		
95 lbs. @50c.....		\$47.50
5 lbs. @20c Shank.....		1.00
		<hr/> \$48.50
Cost 100 lbs. @34c.....		34.00
Profit		\$14.50

*Transparent package.

MEAT DEALERS BROADCAST

Consumers, retailers and packers are profiting from meat buying help which is being given to housewives in the Chicago area by the Associated Food Dealers, Inc., through its daily radio broadcasts. The organization is sponsoring a half hour daily broadcast over station WCFL which is designed to aid the housewife in her meat buying, increase the merchandising ability of dealers and bring about uniformly high standards of practice in the retail meat trade.

The group's program is given from 8.30 to 9.00 a.m. and consists mainly of musical selections. On at least one day each week, however, listeners are told the most advantageous meat buy. This material is gathered through a survey among cooperating packers and meat dealers. The housewife can base a good deal of her weekend meat shopping on this information and dealers and packers profit through the increased demand for a meat cut which otherwise would not be moving so well.

On one morning recently attention of listeners was directed to the advertising of low and medium grade cuts as choice meat. Housewives were told of particular instances where veal and sausage, advertised at a low price as high quality, were actually far below the grade advertised.

The broadcast is also used to tell consumers how they can recognize stores which belong to the association.

DEVELOPING METHODS

Meat selling never will be reduced to a formula. Much can be learned from associates, of course. But after all, the salesman must develop his own technique by knowing what to use from the experiences of others, and how to apply this knowledge to his own situation and personality.

COOPERATIVE EFFORT *Makes* America MEAT CONSCIOUS

THAT cooperation of all interests is making America meat-conscious was demonstrated this week in the information developed from the annual meeting of the National Livestock and Meat Board, held in Chicago on June 17 and 18.

"Constant requests for all available information on every phase of the subject of meat coming from every corner of the country, and cooperation being given the research and educational program for meat, afford proof of the fact that America is meat-conscious," said R. C. Pollock, general manager of the board, in his report presented at the meeting.

"Retailers—the salesmen of the industry—welcome every new revelation concerning the product they merchandise. Housewives, who purchase 85 per cent of our meat supply, are anxious to keep informed concerning all new information relative to the selection and preparation of meat, as well as its food value. The medical and dental professions are showing keen interest in facts concerning meat and nutrition. Teachers from coast to coast are eager for information about meat which they can put to good use in their classrooms. The wide-spread interest being everywhere shown in this food product is a challenge to the live-stock and meat industry."

Meat Research Program

Stressing the importance of a meat research program in keeping with the magnitude of the livestock and meat industry, and in establishing the real importance of meat in the diet, Mr. Pollock called attention to the board's research activities in behalf of meat. Studies supported by the Board are in progress at four leading universities. The results accruing from this work, he said, are emphasizing the high standing of meat as a source of the elements which are needed to build and maintain health.

At the University of Arkansas meat is being revealed as an excellent source of the vitamin formerly known as vitamin G, which is important for growth, prevents cataracts and other dietary deficiency symptoms. At the University of Chicago intensive studies have shown that a liberal use of meat is not harmful to the kidneys, and have emphasized the curative values of meat in the treatment of anemia. Another study carried out at this institution has proved that meat, because of its high phosphorus content, is valuable in the prevention of rickets. At the University of Minnesota studies have shown the superior qualities of lard as a household fat, and that it is superior to other fats in the properties which promote growth.

Vitamin studies with meat at the University of Wisconsin have brought out



MEAT BOARD LEADERS

LEFT.—Thomas E. Wilson, chairman, National Live Stock and Meat Board.

RIGHT.—R. C. Pollock, general manager, National Live Stock and Meat Board.

that meat is a good source of vitamin B1, the factor which prevents polyneuritis in animals and beri-beri in humans. The work also indicates that a new dietary factor essential for normal growth is especially high in kidney and liver, and that various meats are good sources of the factor which protects against pellagra.

"These scientific studies are telling a

striking story for meat," said Mr. Pollock. "But the facts must be put to work. They must be brought to the attention of the nation's 130 million food consumers. For that reason the board is carrying on a year-round educational program, nationwide in extent."

Presenting highlights of the year's work along educational lines, Mr. Pollock stated that more than a half million homemakers were given meat instruction in 83 cities of 28 states in which they witnessed the preparation of 48 different meat dishes. Thousands of others were reached in meat cookery lectures before women's clubs and other groups.

(Continued on page 43.)

FAVOR TAX ON PORK IMPORTS

Enactment of the proposed excise tax of 6 cents per lb. on imported ham, shoulders and other pork products was urged this week by the Illinois Manufacturers Association, to protect American meat packers and American farmers from competition of foreign pork. The association, in a letter to Robert L. Doughton, chairman of the House ways and means committee, requested favorable consideration of the bill introduced by representative Chester Thompson of Illinois, which provides for an excise tax of 6 cents per lb. on fresh, prepared, cured or cooked pork products, in addition to existing duties of 3½ cents per lb. on cured pork and 2½ cents per lb. on fresh pork.

PORK IMPORTS *More Than* EXPORTS

MORE than twice as much pork was imported into the United States during the first four months of 1937 as in the same period a year ago. It was 6 million pounds more than was exported. During April the import was slightly less than the export, but was 2¼ million pounds more than the quantity imported in April, 1936.

Beef imports for the month and for

the year to date were less than those of a year ago, while beef exports for the four-month period were only approximately 5 million pounds, compared with 3¼ million pounds in the 1936 period.

Imports and exports for April, 1937, and for the first four months of 1937, compared with like periods a year ago, are reported as follows:

	Apr., '37, lbs.	Apr., '36, lbs.	4 mos. '37, lbs.	4 mos. '36, lbs.
IMPORTS				
Beef, fresh	219,090	471,806	1,321,133	1,594,961
Veal, fresh	2,751	12,383	69,199	50,481
Beef and veal, pickled or cured.....	150,923	139,133	516,334	568,813
Beef, canned	10,445,567	11,897,270	22,253,172	34,735,573
Total beef and veal.....	10,818,331	12,520,592	24,159,838	36,949,728
Pork, fresh	1,578,187	880,242	7,123,219	3,425,309
Hams, shoulders & bacon.....	3,225,538	1,965,812	16,284,720	5,937,533
Pork, pickled, salted & other.....	427,052	173,165	1,359,681	788,360
Total pork	5,233,877	3,019,219	24,767,670	10,151,102
EXPORTS				
Beef & veal, fresh.....	599,028	364,137	1,727,628	1,506,163
Beef, cured	635,988	568,000	1,932,114	1,645,646
Beef, canned	292,592	99,850	1,315,731	613,590
Total beef & veal.....	1,527,608	1,031,987	4,975,473	3,765,399
Pork:				
Fresh, carcasses	1,565	2,658	40,836	43,821
Fresh, loins & other.....	248,935	163,745	1,675,157	829,461
Cumberland & Wiltshire sides.....	1,673	29,077	39,516	133,076
Hams and shoulders.....	3,968,327	3,111,298	11,512,964	11,177,969
Bacon	191,073	255,778	930,994	865,790
Pickled	360,533	489,953	1,716,014	2,377,753
Canned	675,176	530,817	2,814,550	2,453,253
Total pork	5,447,282	4,583,326	18,721,661	17,886,123
Lard	8,289,881	9,534,920	29,039,590	38,832,499
Sausage	331,636	184,964	1,103,310	750,387
Sausage ingredients	121,312	110,377	463,924	565,596

PRACTICAL POINTS

☆
for the Trade

Slime on Frankfurts

Slime on frankfurts is sometimes a troublesome problem for the sausage manufacturer, and may result in considerable loss of product and dissatisfaction among dealers. It is largely preventable, however, if proper precautions are taken by the processor.

An Eastern sausage manufacturer writes:

Editor THE NATIONAL PROVISIONER:

We have been having a great deal of difficulty with dealers returning slimy frankfurts lately; sometimes the slime has developed before shipping. This trouble has coincided with a spell of damp, warm weather, and we are wondering if there is any connection between the weather and sliming. Can you tell us how to deal with this problem?

Warm and damp weather does not cause slime on frankfurts, but it may induce development and transmission of the bacteria which do result in slime. A moist surface on sausage provides a good home for these bacteria and a medium by which they can be spread to other product.

How to Prevent Slime

Surface of the frankfurt is practically sterile when it comes from the cooker. It is contaminated with the slime bacteria after the cooking process. Therefore, one means of controlling slime on frankfurts is to reduce the possibility of infection to a minimum. This means:

1.—Sausage room operators should refrain from handling the product after it is cooked and avoid bringing it in contact with equipment, clothing, walls or other product which may already be infected with slime organisms. Workmen should wash their hands frequently in soap and warm water.

2.—Rooms in which sausage is made, equipment and sausage storage rooms should be frequently washed with soap and water and disinfected with a ¼ of one per cent solution of sodium hypochlorite. Although it is impossible to keep a sausage plant sterile, the number of bacteria can be kept down by cleanliness and disinfection.

Temperature and humidity in the sausage storage cooler must be closely controlled to prevent sweating and subsequent development of slime bacteria on the moist surface of the frankfurts.

Temperature and Packing

Frankfurts may be held in summer at 50 degs. F. and in winter at a slightly lower temperature. The reason for a higher temperature during the summer months is that, with the higher outdoor

temperature and moisture, there is much less tendency toward sweating while the product is in transit to the dealer. Humidity in the storage cooler should be carried at about 85 per cent.

Frankfurts must be thoroughly chilled and their surface dry before packing. If they are packed while warm they will sweat inside the cartons and may begin to slime soon after delivery to the dealer. Workmen in the packing room should be furnished with white cotton gloves. These can be washed frequently in soap and hot water.

The careful sausage manufacturer watches his frankfurt production carefully and does not build his inventory beyond day-to-day demand. While the processor has no control over the methods of the dealer, he should encourage him to move this product rapidly, as conditions in the retail store are not always calculated to protect product.

DISCOLORED PIGS FEET

A Southern packer complains that his pickled pigs feet turn yellow when cooked. He writes:

Editor THE NATIONAL PROVISIONER:

We have been having some trouble with our pickled pigs feet as the surface turns yellow when they are cooked. Can you suggest a remedy?

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition. Both can be prevented.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

The National Provisioner
407 So. Dearborn St., Chicago, Ill.
Please send me reprint on "Sausage Spoilage."

Name
Street
City
(Enclosed find 10c in stamps.)

This yellow or green color that develops on pigs feet is a surface condition but it makes the product unattractive. It is believed to be due to over-curing, curing in too strong a pickle or at an abnormal temperature.

Some operators have found an 80 deg. salometer pickle satisfactory for curing pigs feet while others use a still more concentrated solution. To this is added 1 lb. 10 oz. of sodium nitrate or 2½ oz. of nitrite of soda for every 800 lbs. of feet. The feet cure in about eight days and should be held at 38 degs. F. during curing.

Failure to develop the desired red color in the lean meat of the foot and an over all gray color may be due to undercuring or faulty chilling. Frozen pigs feet discolor more readily than product which is fresh and used soon after chilling.

POLISH FRESH HAM

How should roast ham be prepared for the Polish trade? An Eastern sausage manufacturer who makes a wide variety of specialty products writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how fresh roast ham is processed, the seasoning used and how finished? This ham is intended for a Polish trade.

Such a fresh roast ham for Polish consumers can be prepared as follows:

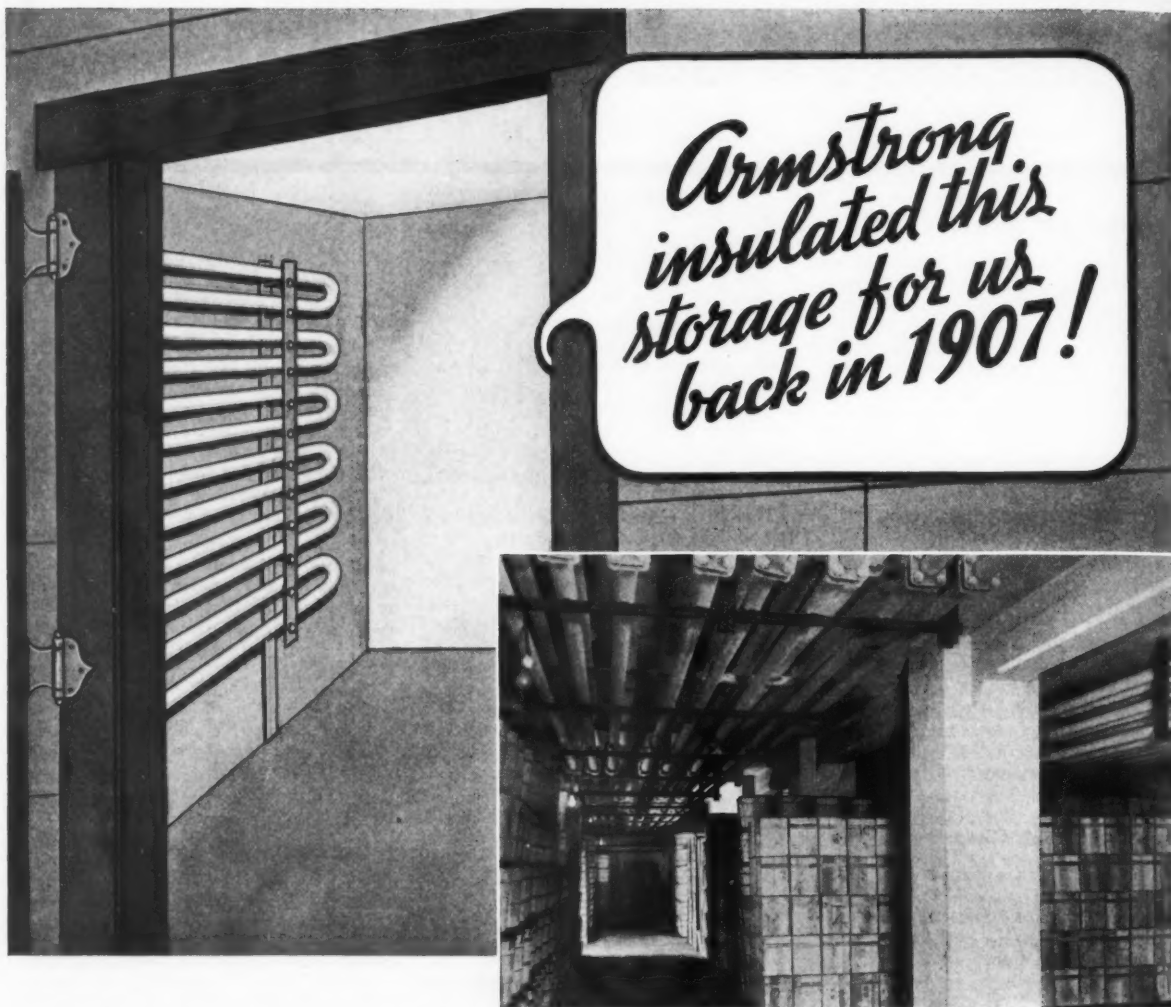
Use a 12/14 green ham, removing bone, skin and surplus fat. Leave about ½ to ¾ in. of fat on the ham. Make up a mixture of salt, ground pepper and a small amount of garlic. Rub some of mixture on inside of ham where bone has been removed.

Put ham in a ham retainer and cook for 4 to 5 hours at 165 degs. F. Remove from cook vat and hold in cooler overnight, still in the retainer. Remove from retainer next morning and rub outside of ham thoroughly with above seasoning mixture.

Put ham in bake oven and bake from 1½ to 2 hours at 250 to 300 degs. After cooking and cooling, ham should be held in a storage temperature of 45 to 50 degs. until sold. This product should be moved promptly.

DRY CURING HAMS

Dry cured hams are a fancy product. The process is simple. How to dry cure hams is explained fully in "PORK PACKING," The National Provisioner's textbook on pork processing.



YOU CAN DEPEND ON CORKBOARD'S LONG SERVICE

FOR MORE THAN 30 YEARS, Armstrong's Corkboard has been standard insulation in the cold storage industry. And many of the installations made ten, twenty, and even thirty years ago are still in active daily service. For corkboard can be relied upon to give long and efficient service.

CORK'S NATURAL CELL STRUCTURE is responsible in large part for this long life. The millions of tiny still-air cells of which cork is composed offer an

effective barrier to the passage of heat. Equally important is cork's natural resistance to the moisture that is always encountered in low temperature work. This cell structure assures extra years of insulating economy and aids in maintaining even the lowest temperatures.

STANDARD SIZES of Armstrong's Corkboard are 12" x 36", 18" x 36", 24" x 36", and 36" x 36" in thicknesses from 1" to 6". It is easily handled, quickly installed. Armstrong's Super-Service Corkboard

ABOVE—In 1907, Warehouse C of the Sheriff Street Market and Storage Company, Cleveland, was insulated with Armstrong's Corkboard. Curtain wall construction was used and the entire building was sheathed with 2 layers of 2" corkboard. Despite 30 years of constant use the building is still in full service and in freezer rooms temperatures are held at zero to -15° F.

is an especially efficient type which has an asphalt finish ironed on at the factory. Both sides are sealed to make this insulation impervious to air and moisture thus assuring maximum efficiency even under severe conditions of use. In boards 12" x 36" it is made in thicknesses from 1" to 4". For samples and complete information address Armstrong Cork Products Company, Building Materials Division, 952 Concord Street, Lancaster, Pennsylvania.



Armstrong's CORKBOARD INSULATION

CORK COVERING FOR COLD LINES • INSULATION SUNDRIES

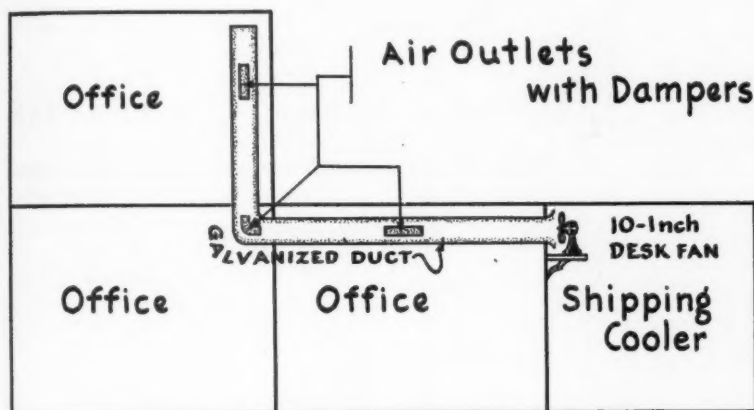
REFRIGERATION ★

and Air Conditioning

OFFICE *Cooling*

Simple But Effective Plan Devised by Small Packer

THE problem of keeping his offices clean and comfortable during hot summer weather has been solved in an ingenious manner by a Midwestern packer. The cooling system used—an original idea of the packer in question—was installed at small cost and is inexpensive to operate, yet it serves its purpose efficiently.



HOW ONE PACKER KEEPS COOL IN HOT WEATHER

Cross section through office and shipper cooler sections of a Midwestern meat packing plant, showing how a simple but effective method was installed for cooling the offices.

In this plant the office section adjoins the shipping cooler and contains three rooms, two on the first floor and one on the second. The cooling system consists merely of a galvanized iron duct of rectangular cross section, connecting these three rooms with the shipping cooler. In the duct in each of the three office rooms is a grilled air opening provided with a manually-operated damper.

At the open end of the duct in the shipping cooler—maintained at 45 deg. F.—is a 10-in. desk fan, so placed as to blow cold air from the cooler into the duct, from where it is discharged through the duct openings into the offices.

A few dollars spent for a duct, a small expenditure for labor and an inexpensive desk fan enable this packer to maintain a comfortable working temperature in the offices when outside tempera-

ture is 100 degs. or higher. Appreciated by the office workers also is the greater cleanliness resulting from being able to keep windows closed and thereby shutting out all dust and dirt.

This idea for office cooling might be applicable to many other small meat packing and sausage manufacturing plants where offices are located adjacent to a cooler, and where the cooler refrigerating system is of sufficient capacity to handle the additional office cooling load without detriment to products. In the plant in question the capacity of the shipping cooler refrigerating system was ample to cool the offices without any noticeable effect on cooler temperature and products. This might not be the case in all plants, however.

This packer's simple but effective method of cooling his offices suggests the possibility of a similar system with a more positive and better-controlled air circulation, and perhaps a return duct to handle the warmed air from the office back to the cooler.

Such a system, of course, should be designed so that the warm return air is discharged directly into the brine sprays, and does not come in contact with product. Unless this precaution is observed in such a system condensation would undoubtedly collect on the meats.

SPACING HOGS IN COOLER

How about spacing hogs in the cooler? Have your men read chapter 4 of "PORK PACKING," The National Provisioner's pork plant book?

REFRIGERATION SAFETY

The following list of refrigeration service precautions was compiled recently by the American Society of Refrigerating Engineers. They are concerned mainly with the overhauling of small type machines, but nevertheless are worth calling to the attention of all employees of meat packing plants engaged in this work:

1. Use goggles when handling refrigerants.
2. Never heat refrigerant cylinders with a flame.
- 3.—Never fill a refrigerant cylinder more than 85 per cent of its capacity.
- 4.—Never heat any part of a refrigerating system if a refrigerant is stored within.
- 5.—Never purge an irritant refrigerant into a room or outdoors; neutralize it instead.
- 6.—Never put liquid refrigerant into a compressor crankcase.
- 7.—Inspect charging lines with great care, especially for brittleness and condition of flares.
- 8.—Always use a hand shut-off valve on a purging line.
- 9.—Always use a gage when transferring refrigerants.
- 10.—Use a check valve when purging ammonia or sulphur dioxide into water, for the water may back into the system.
- 11.—Never breathe any quantity of ammonia or sulphur dioxide fumes.
- 12.—Use a reversible ratchet wrench when manipulating service valves.
- 13.—Never use a torch leak tester where large quantities of methyl chloride or ethyl chloride are present in the air.
- 14.—Do not touch copper or brass parts with an ammonia-water solution.
- 15.—Do not breathe any refrigerant fumes to excess; use a gas mask.
- 16.—Do not let a compressor pump oil, for this may break the operating valves.
- 17.—Use a wide jaw wrench for copper and brass parts.

AIR CONDITIONING SERVICE

Expansion of the design and application engineering force of Carrier Corp., Newark, N. J., has been announced by L. R. Boulware, vice president and general manager. Additions to the staff have been made, it was explained, to handle increased business and speed production of equipment now

ELIMINATES CONDENSATION

New Type AIR BLAST FAN!

Lowers your
Cooling
Costs



PRICE

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A.C., 110 V.

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2-Year Guarantee

TYPE C
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GUARANTEED! 4800 Cubic Feet Per Minute!
Totally Enclosed Ball Bearing Motor

Two Weeks Free Trial

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366 W. 15th Street New York, N. Y.

ordered. Heading the residential air conditioning department is George T. Long, who has had a wide background of experience in home heating with other manufacturers, and three years of residential air conditioning experience in the field with Carrier. Other additions to the staff are Stanley Ellison and Donald Flynn, commercial refrigeration; E. L. Hinchliff, public utilities; Mortimer Lansing and C. R. Davison, portable summer air conditioner; and E. D. Greiner and George Scheele, dealer development.

REFRIGERATION NOTES

Arizona Citrus Growers will erect a \$200,000 cold storage plant at Phoenix, Ariz.

United Butchers Abattoir of Atlanta, Ga., recently installed new refrigerating machinery.

Sanitary Grocery Co. of Washington, D. C., will erect a \$75,000 cold storage plant.

Showers Cold Storage Locker Plant, Jerome, Ida., is being enlarged.

J. Boesl recently installed new refrigerating machinery in his sausage plant at Baltimore, Md.

T. V. Knerr of Kalona, Ia., is installing a 500-locker cold storage plant in his garage building.

Winnebago Creamery Association of Winnebago, Minn., is building an addition to house cold storage locker plant.

Paris Cotton Oil Co., Paris, Ark., recently installed a 35-ton refrigerating machine.

SALES Meeting

SALES executives from all parts of the country have indicated they will be present at the important sales meeting called by the Institute of American Meat Packers for 10 a.m. on June 24 at the Blackstone Hotel, Chicago. They will discuss recommendations made by the special committee appointed by the Institute to aid in the investigation of trade practices. W. S. Clithero, vice president of Armour and Company, chairman of the special committee, will submit the recommendations.

The program will include talks by R. A. Rath, vice president, Rath Packing Co.; J. P. Spang, jr., vice president, Swift & Co.; G. L. Childress, general manager, Houston Packing Co.; A. D. Curtis, sales manager, Nuckolls Packing Co.; and Howard C. Greer, director of the Institute's Department of Organization and Accounting. Mr. Curtis will tell of his company's experiences in analyzing orders. Mr. Rath, Mr. Spang and Mr. Childress also will present results of analyses made by their respective companies.

Admission to the meeting will be by card only, which members can obtain on request to the Institute.

MASTERCRAFT TRUCK BODIES



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LUCE MFG. CO., LANSING, MICHIGAN

UNITED'S B. B. (BLOCK BAKED) CORKBOARD INSULATION

PATENTED

INSULATION for

Cold Storages, Tanks, Refrigerators, etc.
Cork Pipe Covering for Brine and Ammonia Lines. Granulated and Regranulated Cork. Cork Brick and Cork Tile.

Literature on request.

Sales Offices in principal cities.

UNITED CORK COMPANIES
KEARNY, N. J.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand
June 1, 1937, with comparisons:

	June 1, 1937, M lbs.	June 1, 1936, M lbs.	5-yr. June 27, M lbs.
Broilers	9,033	12,173	4,999
Fryers	5,123	8,046	3,377
Roasters	12,690	17,438	10,274
Fowls	13,124	14,005	4,808
Turkeys	25,104	26,750	10,444
Ducks	3,448	1,983
Miscellaneous	13,951	14,403	9,391
Total	82,448	94,888	42,391

PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on June 1, 1937:

	June 1, 1937, M lbs.	May 1, 1937, M lbs.	June 1, 1936, M lbs.
Butter, creamery.....	22,797	6,406	21,157
Butter, packing stock.....	235	15	75
Cheese, American.....	71,540	70,584	56,946
Cheese, Swiss.....	3,445	3,261	3,419
Cheese, brick & Munster.....	751	750	812
Cheese, Limburger.....	594	801	633
Cheese, all other.....	8,570	7,601	8,974
Eggs, shell, cases.....	7,292	4,405	5,707
Eggs, frozen (lbs.).....	132,710	88,186	94,014
Frozen, case equivalent.....	3,792	2,520	2,686

ACCURATE COST RECORDS

In order to keep accurate cost records it is necessary to know how much the various cuts gain or lose in cure. This information is given in "PORK PACKING," The National Provisioner's pork plant handbook.

Canada Packers' Year

Increase in Tonnage, Dollar Value and Net Profits

SALES of Canada Packers Limited for the fiscal year ended March 25, 1937, increased 14.3 per cent in dollar value and 17.4 per cent in tonnage over those of the previous year, due in part to volume added through operation of the new plant at Edmonton, Alta. There was also an increase in export volume, as well as in the output of each of the company's domestic plants.

Total tonnage for the year was 774,270,797 lbs., on which there was a net profit equivalent to 2.1 per cent of sales, or one-fifth of 1c per pound of products sold, including those not derived from livestock processed. On meat products alone the profit was one-sixth of 1c per pound.

Net profit for the year was \$1,522,663, which compares with \$1,300,000 in the previous year. Dividends paid on common stock were limited to \$3, although earnings showed the highest dividend on common earned in the history of the company. Conservation of earnings for plant expansion is an established company policy.

During the fiscal year just ended a new plant (see THE NATIONAL PROVIDER April 3 and 24) was built at Edmonton at a cost of \$1,000,000, and during the current year a plant will be built at Vancouver, B. C. and extensions and new equipment added at several of the existing plants.

PACKER AND FOOD STOCKS

Price ranges of listed stock, June 16, 1937, or nearest previous date, compared with a week ago.

	Sales.	High.	Low.	Close.
Week Ended, June 16.	June 16.	June 16.	June 16.	June 9.
Amal. Leather..	1,500	5	5	5 1/4
Do. Pfd.....	400	39	38	39
Amer. H. & L..	3,800	6 1/4	6 1/4	6 1/4
Do. Pfd.....	400	39	39	39 1/4
Amer. Stores...	2,600	16 1/4	16	16 1/4
Armour Ill....	20,600	10 1/4	10 1/4	10 1/4
Do. Pr. Pfd...	800	91 1/4	91	91 1/4
Do. Pfd.....	200	104	104	105
Do. Del. Pfd.	100	108 1/4	108 1/4	108 1/4
Beechnut Pack.	200	107 1/4	107 1/4	109 1/2
Bohach, H. C..	50	7	7	7
Do. Pfd.....	170	30 1/4	30 1/4	35
Chick. Co. Oil.	17 1/2	16 1/2	16 1/2	17
Clilda Co.....	2,300	11 1/4	10 1/4	10 1/4
Cudahy Pack...	400	39 1/4	39 1/4	39
First Nat. Strs.	2,300	40 1/4	40 1/4	40 1/4
Gen. Foods....	7,700	37 1/4	36 1/4	38 1/4
Gobel Co.....	3,400	4 1/4	4 1/4	4 1/4
Gr. A. & P. 1st Pfd.	25	122 1/4	122 1/4	123
Do. New.....	300	85 1/4	85	87
Hormel, G. A..	700	3 1/4	3 1/4	3 1/4
Hygrade Food..	700	19	18 1/2	19
Kroger G. & B.	7,700	11 1/4	11 1/4	11 1/4
Lobby McNeill.	4,500	3	2 1/4	2 1/4
Michelberry Co.	800	3 1/4	3 1/4	3 1/4
M. & H. Pfd...	300	4 1/4	4 1/4	4 1/4
Morrell & Co..	300	38	38	40
Nat. Leather...	1,150	6 1/4	6 1/4	6 1/4
Nat. Tea.....	1,800	58 1/2	58 1/2	60
Proc. & Gamb.	3,100	59	58	58 1/2
Do. Pr. Pfd...	4,070	116 1/4	116 1/4	116
Rath Pack.....	100	22 1/4	22 1/4	20 1/4
Safeway Strs...	2,000	34	33 1/4	34
Do. 5% Pfd...	10	99	99	99 1/2
Do. 6% Pfd...	10	100	100	100
Do. 7% Pfd...	120	100	100	110
Stahl Meyer...	300	22 1/4	22 1/4	23 1/4
Swift & Co....	5,950	29 1/4	29 1/4	30
Do. Intl.....	2,900	80	80	80
Trans. Fork...	2,200	8 1/4	8 1/4	8 1/4
U. S. Leather..	1,900	15 1/4	15 1/4	16 1/4
Do. A.....	1,900	15 1/4	15 1/4	16 1/4
Do. Pr. Pfd...	1,700	45	45	45
Wesson Oil....	200	81	81	82
Do. Pfd.....	10,300	8 1/4	8 1/4	9 1/4
Wilson & Co..	600	77 1/2	77	79

Week Ending June 19, 1937

FINANCIAL NOTES

Rath Packing Co. has declared a dividend of 33 1/4 cents, payable July 1, to shareholders of record on June 21.

St. Louis National Stock Yards has declared a quarterly dividend of \$1.50, payable July 1, on stock of record on June 25.

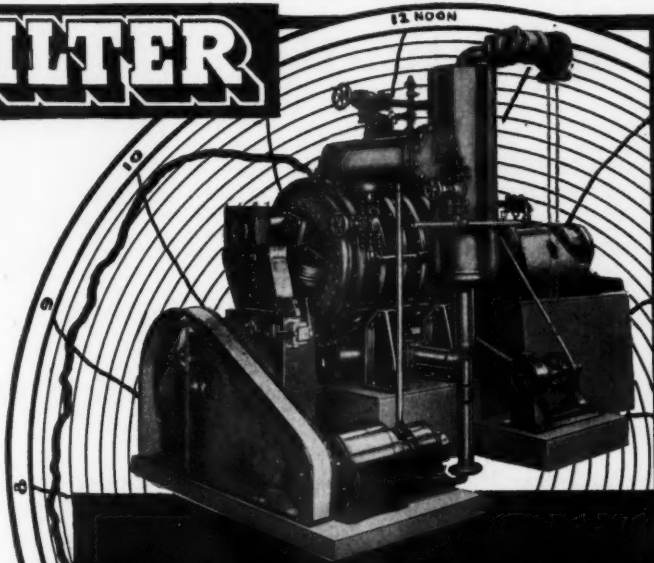
American Stores Co. has declared a dividend of 25 cents on common stock, payable July 1, to shareholders of record on June 15.

Combined net income of eight stockyards companies controlled by United Stockyards Corp. was \$122,295 for the

three months ended March 31, after payment of all charges. Net for the first quarter was equivalent to 39 cents per share on the parent company's cumulative convertible preferred, compared with about 55 cents per share on the same capitalization in the like 1936 period.

Trading in common stock of National Leather Co. ceased at the close of the June 16 session of the Chicago Stock Exchange. Preferred and common stock of the company is being exchanged for shares of A. C. Lawrence Leather Co. stock preliminary to dissolution of the company.

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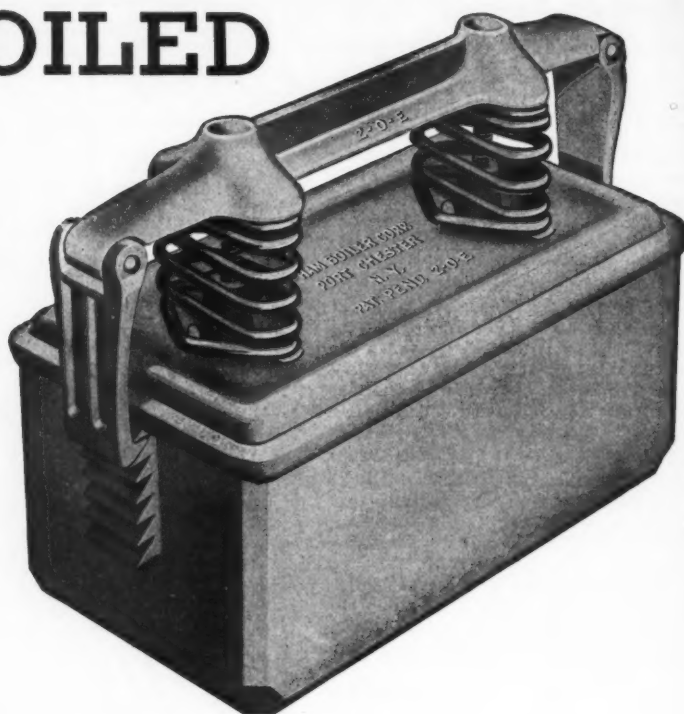
and a new
opportunity!

An opportunity for better product,
increased sales and higher efficiency.

Take advantage of your opportunities! Build your ham boiling operations on a firm foundation to insure lower costs and higher profit. Build as *leading packers all over the world build*—use Adelmann Ham Boilers!

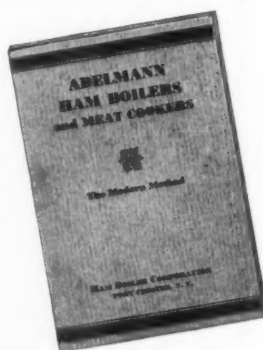
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PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

HEAVY PORK STOCKS *Are an* ASSET

NEARLY 850 million pounds of meat and over 195 million pounds of lard were in storage in the United States on June 1, 1937. Meat stocks were more than 100 million pounds above the 5-year-average on that date and nearly 300 million pounds over those of a year ago. Stock of cured meats are below the 5-year average.

Bulk of the meat in storage is pork, although stocks of beef are more than double the 5-year-average of June 1. These heavy pork stocks, which have hung over the market for months, began moving freely during May, when the supply of strictly fresh cut pork was sharply curtailed, owing to shortage in hog kill.

Unless hog marketings should show some early increase not now apparent, stocks in storage are a distinct asset in supplementing limited current supplies of product.

These stocks were put down from hogs averaging over 10c per pound, Chicago basis, and in some cases have accumulated considerable carrying charges. It would seem that they should command good prices as they move into consumptive channels, although there has appeared a distinct consumer resistance to increased price of either fresh or cured pork meats. This resistance is reflected in hog prices, even on the light supplies coming to market in recent weeks, although prices are well above those of a year ago.

In view of the shortage that now appears likely during the balance of the summer, and until the spring pig crop is ready for market, it would seem that all product should move on good demand and at price levels commensurate with cost.

(Storage stocks figures for each month from Jan. 1, 1934 to June 1, 1937, will be found on page 33.)

Provision and Lard Markets

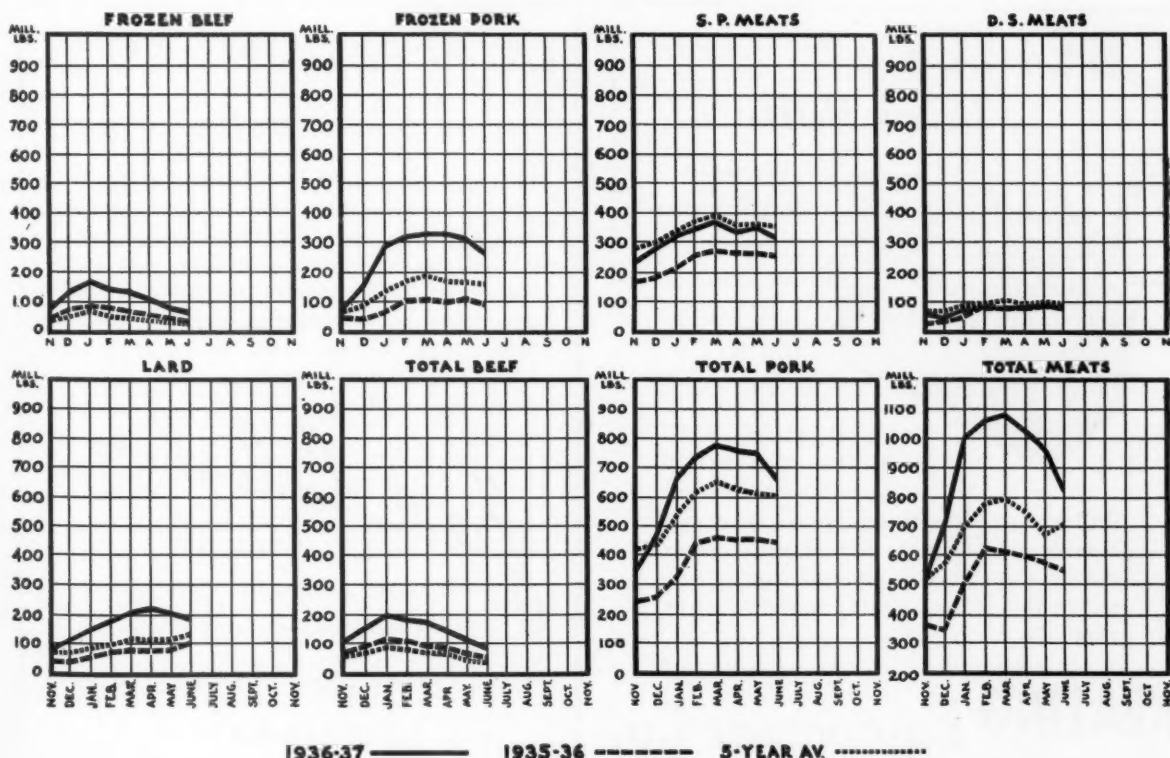
CONSIDERABLE pressure on the futures market for lard and hog products during the week brought declines in nearby lard prices to within striking distance of the season's lows. Liquidation came in much volume from all directions, as indicated by a drop in the open interest at Chicago to 135,550,000 lbs. compared with the recent high point of around 181,000,000 lbs.

The reaction was traced to dumping of speculative holdings as conditions within the market itself were not of a particularly depressing nature. The hog run was a little heavier than it has been recently, but was small compared with the same time a year ago. Distribution of cash lard was on a satisfactory scale, as indicated by further declines in lard stocks, but the decrease in lard supplies at Chicago during the first half of June did not come up to expectations. Weakness in cotton oil brought a renewal of easiness in the lard market at midweek.

The corn market was also under

STORAGE STOCKS OF MEAT AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT

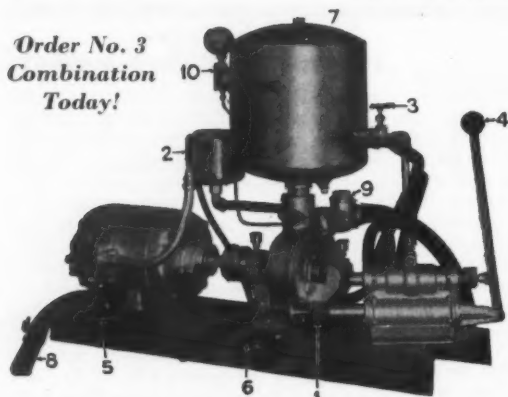


This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows trend of storage stock accumulations of meats and lard during the seven months of the 1936-37 packer year, compared with the like period of 1935-36 and the 5-year-average.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

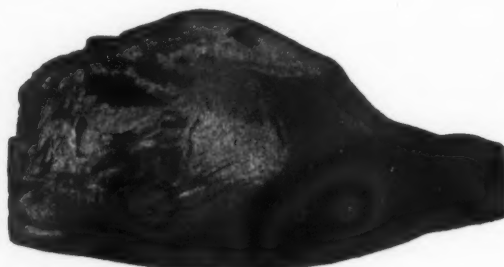
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When extra duty goes on to shut out these imported hams, are you ready to start at once to make them? We are ready to instruct you in detail. Consumers like this style and we can teach you to make it.



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pressure of liquidation and the corn-hog ratio was a little improved during the week. The country did not appear to be pressing hogs on the market. Conditions surrounding the new corn crop continue favorable and an increase in hog population is expected if a more normal crop is produced this year.

Decline in Stocks

It was believed by many in the trade that Chicago lard stocks would decrease around 4,000,000 lbs. during the first half of June. The decrease actually amounted to 1,154,089 lbs. which was disappointingly construed. Stocks totaled 116,873,000 lbs. on June 14 compared with 49,728,000 lbs. at the same time last year.

Receipts of hogs at Western packing points last week totaled 216,300 head against 206,000 head the previous week and 271,200 head the same week last year. Average weight of hogs received at Chicago last week was 250 lbs. against 248 lbs. the previous week, 255 lbs. a year ago, and 255 lbs. two years ago. The average weight of hogs has been creeping upward lately in spite of the scarcity of feedstuffs. This may be due in part to liberal imports of Argentine grain. Heavy shipments are still on the way to North America but there is little likelihood that they will be large enough to offset the domestic shortage.

The average price of hogs at Chicago at the outset of the week, was 11.10c compared with 11.10c the previous week,

9.30c a year ago, 9.25c two years ago, and 4.75c three years ago. Top hogs at Chicago at midweek were at 11.35c compared with 11.50c the same time the previous week.

PORK.—Demand was fair at New York and the market about steady. Mess was quoted at \$29.25 per barrel; family, \$32.25 per barrel, and fat backs, \$28.00 @29.00 per barrel.

LARD.—Demand was moderate and the market unsteady at New York. Prime western was quoted at 12.00@12.10c; middle western, 11.90 to 12.00c; New York City in tiers, 11½c, in tubs, 12½c; refined continent, 12½; South America, 12½c; Brazil kegs, 12½c, and shortening in carlots, 12c, smaller lots, 13½c.

At Chicago regular lard in round lots was quoted at 5c under July; loose lard, 6½c under July, and leaf lard, 57½c over July.

(See page 33 for later markets.)

BEEF.—Demand was fair at New York and the market was steady. Family was quoted at \$23.00@24.00 per barrel.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended June 18, 1937, totaled 6 bbls. pork, 257,320 pounds of lard and 94,860 pounds of bacon.

Hog Cut-Out Results

SLOW demand for fresh pork cuts at the higher price levels prevailing in recent weeks has been reflected in the hog market with prices during the first four days of the current week irregularly lower.

Receipts although heavier than a week ago are only about half those of a year ago at the principal markets of the country. It is true, however, that marketings this year have differed materially from those of last year. At that time the runs were beginning to show increases as supplies had been relatively light up to that time. This year marketings were heavy from the beginning of the winter packing season on November 1, hence the heavy supplies of meat in storage which apparently will find a normal outlet during the coming period of limited hog runs.

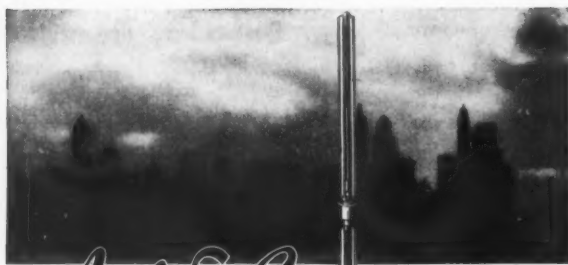
Highest prices of the period were paid on Monday when choice hogs sold up to \$11.60, although bulk of good hogs weighing 200 to 300 lbs. moved at prices ranging from \$11.10 to \$11.35.

Test on this page is based on good butcher hogs. Neither weight yields nor product values would be as high for medium kinds or for unfinished sows so plentiful this week. Costs, however, would be the same so that returns will vary materially depending on quality predominance in droves slaughtered. Each plant should work out its own results in relation to its raw material.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.		Per cent live wt.	Price per lb.	Value per cwt. alive.		Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.				220-260 lbs.				260-300 lbs.			
Regular hams	14.00	19.5	\$ 2.73	13.70	19.0	\$ 2.60	13.40	18.6	\$ 2.49		
Picnics	5.70	16.2	.91	5.40	15.0	.81	5.10	14.1	.72		
Boston butts	4.00	20.9	.84	4.00	20.9	.84	4.00	20.9	.84		
Loins (blade in)	9.80	23.0	2.25	9.50	20.8	1.98	9.00	18.1	1.63		
Bellies, S. P.	11.00	19.1	2.10	9.70	18.5	1.79	3.10	18.1	.56		
Bellies, D. S.			2.00	15.1	.30	9.40	15.1	1.42		
Fat backs	1.00	10.9	.11	3.00	11.3	.34	5.00	12.4	.62		
Plates and jowls	2.50	11.3	.28	2.50	11.3	.28	3.00	11.3	.34		
Raw leaf	2.10	11.6	.24	2.20	11.6	.26	2.10	11.6	.24		
P. S. lard, rend, wt.	11.80	11.1	1.31	11.60	11.1	1.29	10.70	11.1	1.19		
Spareribs	1.60	13.7	.22	1.60	13.7	.22	1.50	13.7	.21		
Trimnings	3.00	13.3	.40	2.80	13.3	.37	2.70	13.3	.36		
Feet, tails, neckbones	2.0009	2.0009	2.0009		
Offal and misc.	454545		
TOTAL YIELD AND VALUE	68.50		\$11.93	70.00		\$11.62	71.00		\$11.14		
Cost of hogs per cwt.		\$11.25			\$11.32			\$11.26			
Condemnation loss		.05			.05			.05			
Handling & overhead		.77			.69			.64			
TOTAL COST PER CWT ALIVE		\$12.07			\$12.06			\$11.95			
TOTAL VALUE		11.93			11.62			11.14			
Loss per cwt.		.14			.44			.81			
Loss per hog		.28			1.06			2.27			



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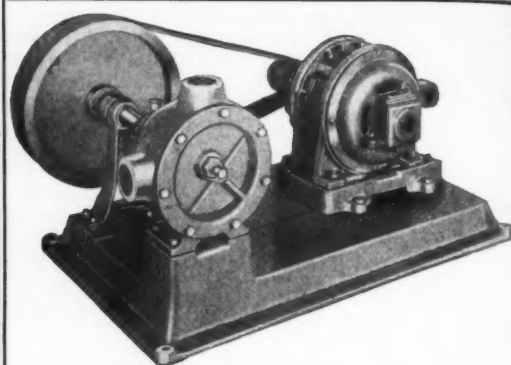


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PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended June 12, 1937.	Week ended June 13, 1936.	Nov. 1, 1936 to June 12, 1937.
United Kingdom	10
Continent	256
Total	266

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
United Kingdom	536	1,098	87,721
Continent	88
West Indies	2	2	213
B. N. A. Colonies	29
Other Countries	3
Total	538	1,100	88,046

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	3,407	1,792	62,644
Continent	17	173	2,150
St. and Ctl. America	66	812
West Indies	122	165	3,430
B. N. A. Colonies	137
Other Countries	6
Total	3,546	2,196	69,179

TOTAL EXPORTS BY PORTS.

From	Pork bbls.	Bacon and Ham M lbs.	Lard M lbs.
New York	6	250	253
Boston	20	105
Philadelphia	120
New Orleans	267	3,065
Montreal	2	2
Halifax
Total Week	6	538	3,546
Previous Week	655	863
2 weeks ago	5	772	5,301
Cor. week 1936	1,100	2,196

SUMMARY NOV. 1 1936 TO JUNE 12, 1937.

	1936 to 1937.	1936 to 1937.	De-crease.
Pork, M lbs.	53	224	171
Bacon and Ham, M lbs.	58,046	61,414	26,632
Lard, M lbs.	69,179	62,772	6,407

MEAT IMPORTS AT NEW YORK

For week ended June 11, 1937:

Point of origin.	Commodity.	Amount Lbs.
Argentina	Dry salt bellies	11,338
	Canned corned beef	50,400
Brazil	Canned corned beef	360,000
Canada	Smoked bacon	2,754
	Fresh chilled calf livers	1,630
	Fresh chilled beef cuts	7,647
	Fresh chilled pork cuts	16,940
Czechoslovakia	Cooked ham in tins	29,868
Denmark	Cooked ham in tins	13,668
	Smoked bacon	4,824
England	Meat paste	150
	Beef extract in jars	372
	Smoked bacon	5,930
France	Liverpaste in tins	2,967
Germany	Salami	1,100
Holland	Cooked ham in tins	15,404
	Liverpaste in tins	1,869
	Smoked ham	1,623
Hungary	Salami	1,102
	Cooked ham in tins	16,648
Italy	Salami	7,336
	Cooked ham	2,762
Irish Free State	Smoked bacon	2,665
Lithuania	Fresh frozen hams	20,389
Poland	Luncheon meat	62,590
	Cooked pork in tins	43,009
	Smoked bacon	32,004
	Tinned cooked ham	737,931
	Smoked sausage	4,269
	Tinned cooked sausage	16,112
	Fresh frozen pork cuts	45,605
	Filet of pork in tins	7,209
	Tinned roulade of pork	7,209

Watch the "Classified" page for good, experienced men.

Week Ending June 19, 1937

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, JUNE 12, 1937.

	Open.	High.	Low.	Close.
LARD—				
July	12.10-12½	12.12½	11.82½	11.85
Sept.	12.37½-40	12.42½	12.12½	12.12½-15
Oct.	12.40	12.42½	12.12½	12.17½
Dec.	12.05-07½	12.10	11.67½	11.72½
Jan.	12.05	12.07½	11.75	11.72½ax

CLEAR BELLIES—				
July	16.25	16.25	16.12½	16.12½ax
Sept.	16.85	16.85	16.72½	16.72½

MONDAY, JUNE 14, 1937.

LARD—				
July	11.70-65	11.75	11.65	11.67½b
Sept.	12.02½-00	12.02½	11.82½	11.82½-95ax
Oct.	11.95-90	12.02½	11.90	11.95ax
Dec.	11.50-47½	11.62½	11.47½	11.50b
Jan.	11.55	11.57½	11.52½	11.52½ax

CLEAR BELLIES—				
July	16.00	16.00	16.00	16.00
Sept.	16.70	16.70	16.60	16.60b

TUESDAY, JUNE 15, 1937.

LARD—				
July	11.60-55	11.95	11.55	11.85
Sept.	11.90-85	12.15	11.85	12.15ax
Oct.	11.90	12.17½	11.90	12.17½-15ax
Dec.	11.65-72½	11.85	11.60	11.80ax
Jan.	11.62½	11.80	11.62½	11.80ax

CLEAR BELLIES—				
July	15.87½	15.90	15.87½	15.90b
Sept.	16.47½	16.52½	16.37½	16.52½b

WEDNESDAY, JUNE 16, 1937.

LARD—				
July	11.80-72½	11.80	11.57½	11.57½
Sept.	12.10-00	12.10	11.77½	11.80-77½
Oct.	12.10	12.10	11.60	11.82½-80
Dec.	11.62½	11.70	11.45	11.45
Jan.	11.50	11.52½	11.45	11.45ax

CLEAR BELLIES—				
July	15.87½	15.87½	15.85	15.85
Sept.	16.47½	16.52½	16.35	16.50ax

THURSDAY, JUNE 17, 1937.

LARD—				
July	11.50	11.60	11.35	11.50
Sept.	11.72½-70	11.80	11.57½	11.72½
Oct.	11.75	11.75	11.60	11.75ax
Dec.	11.40-35	11.45	11.25	11.42½
Jan.	11.30	11.45	11.30	11.45ax

CLEAR BELLIES—				
July	15.70	15.72½	15.65	15.72½b
Sept.	16.45	16.45	16.35	16.35b

FRIDAY, JUNE 18, 1937.

LARD—				
July	11.40	11.45	11.40	11.42½-40ax
Sept.	11.72½-70	11.80	11.62½	11.70-67½
Oct.	11.67½	11.70	11.67½	11.70ax
Dec.	11.35	11.40	11.30	11.32½-37½
Jan.	11.35	11.35

CLEAR BELLIES—				
July	15.75	15.75	15.65	15.65b
Sept.	16.45	16.45	16.35	16.35b

Key: ax, asked; b, bid; n, nominal; —, split.

CHICAGO MID-MONTH STOCKS

Stocks of meat and lard on hand in Chicago, June 14, 1937, with comparisons:

	June 14, 1937.	May 31, 1937.	June 14, 1936.
P. S. lard, lbs.	111,721,102	114,293,030	44,686,783
Other lard, lbs.	5,151,837	3,733,998	5,041,247
D. S. Clear bellies ¹	13,622,816	12,044,596	10,374,998
D. S. Rib bellies ¹	831,009	904,949	1,280,919
Ex. Sh. Cl. sides ¹	1,100	1,300	5,800
¹ Made since Oct. 1, 1936.			

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of June 12, 1937, totaled 252,999 lbs.; greases 74,800 lbs.; stearine none; tallow none.

CASH PRICES

Based on actual carlot trading Thursday, June 17, 1937.

REGULAR HAMS.

Green.	*S. P.
8-10	20¼
10-12	20
12-14	19½
14-16	19½
16-18 range	20

BOILING HAMS.

Green.	*S. P.
16-18	18¾
18-20	18¾
20-22	19
16-20 range	19
16-22 range	19

SKINNED HAMS.

Green.	*S. P.
10-12	20¼
12-14	20¼
14-16	20¼
16-18	19½
18-20	19
20-22	19
22-24	17½
24-26	17
26-28	16½
30 and up	15½

PICNICS.

Green.	*S. P.
4-6	16½
6-8	15½
8-10	14
10-12	14
12-14	14

Short Shank ¼c over.

BELLIES.

(Square cut seedless.) (S. P. ¼c under D. C.)

Green.	*D. C.
6-8	19½
8-10	19¼@19½
10-12	19½
12-14	19½@19½
14-16	18½
16-18	18½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

Clear.	Rib.
14-16	16
16-18	16
18-20	16
20-25	16
25-30	16
30-35	16
35-40	16
40-50	16

D. S. FAT BACKS.

6-8	11½
8-10	12
10-12	12¼
12-14	13
14-16	13½
16-18	14
18-20	14½
20-25	15½

OTHER D. S. MEATS.

Extra Short Clears	35-45	16¼n
Extra Short Ribs	35-45	16¼n
Regular Plates	6-8	12¼@13
Clear Plates	4-6	11
Jowl Butts	12½
Green Square Jowls	13½
Green Rough Jowls	12½

LARD.

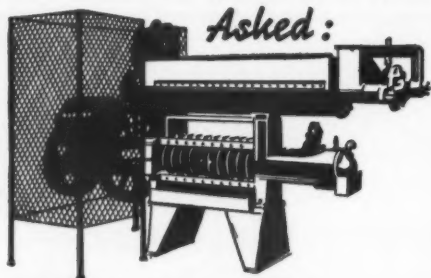
Prime Steam, cash	11.45b
Prime Steam, loose	10.92¼n
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	13.75n
Raw Leaf	11.75n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended June 12, 1937, were as follows:

	Week June 12.	Previous Week.	Same Week '36.
Cured meats, lbs.	16,052,000	13,094,000	17,107,000
Fresh meats, lbs.	42,114,000	40,622,000	43,167,000
Lard, lbs.	2,957,000	2,820,000	2,222,000

The Superintendent Asked:



"IS THE RED LION EXPELLER WELL BUILT?"

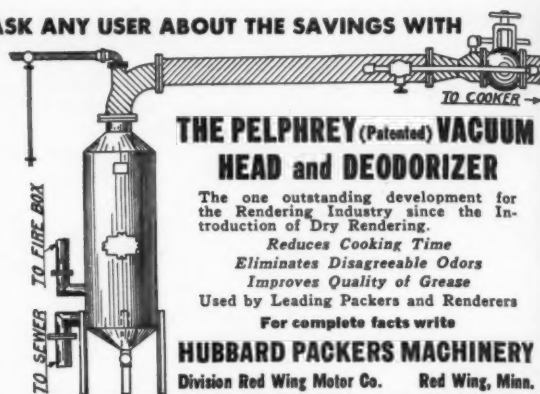
"Sure it is," said the chief engineer.

"V. D. Anderson uses the finest metals possible—developed after 36 years experience manufacturing a complete line of Expellers. The Red Lion is as rugged as the Duo or Super Duo Expellers—they have the same materials and the same quality workmanship."

"Sounds great to me, Jones. I wanted to be sure a Red Lion Expeller would 'stand up' under hard usage in our plant. Send in your order."

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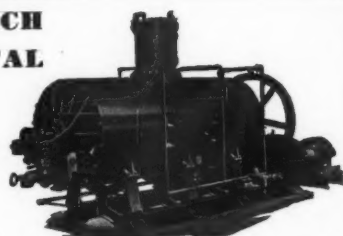
Reduces Cooking Time
Eliminates Disagreeable Odors
Improves Quality of Grease
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Division Red Wing Motor Co. Red Wing, Minn.

THE FRENCH HORIZONTAL COOKER

For all
rendering
requirements.



Jacketed castings of alloy semi-steel; long-lived; efficient; well-agitated. Write for our circular.

THE FRENCH OIL MILL MACHINERY CO.
Piqua, Ohio

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports; June.	\$
100 lbs. f.a.s. New York	@27.50
Blood, dried, 16% per unit	nominal
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	@ 8.50
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	4.00 & 10c
June/July shipment	@52.00
Fish scrap, acidulated, 7% ammonia, 3% A.F.A., f.o.b. fish factories	@50.00
Soda nitrate, per net ton; bulk, June, in 200-lb. bags	3.00 & 10c
in 100-lb. bags	@25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	@26.80
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	@27.50
	3.50 & 10c
	3.50 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$ @27.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	@34.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.50
Dry Rendered Tankage.	
50% unground	@85c
60% unground	@75c

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 16, 1937.

Dried blood sold at \$3.50 per unit, f.o.b. New York, which is the present quotation for the very limited quantity

that is offered. South American is held at about \$3.70 per unit, c.i.f. Atlantic Coast ports, for July-August shipment from South America. Freight space from South America is scarce.

Tankage has been selling at \$3.50 and 10c, f.o.b. New York, and is offered at lower prices at some outside points.

Japanese sardine meal is lower in price, both for spot material and for shipment. Demand is very light.

Present prices of nitrate of soda are for shipment up to June 30, and beginning with July, an advance in price is looked for in view of the advance in price which has taken place in sulphate of ammonia.

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BEEF CRACKLING, HOOV, RAW
& STEAMED BONE GRINDERS
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362 West Water St. Syracuse, N. Y.

TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW.—The tallow market at New York was fairly active and barely steady during the past week. The turnover was estimated at 300,000 to 500,000 lbs. with extra at 8½¢, delivered, a decline of ½¢ from the previous week. Following this trading, however, the best bids from consumers were at 8¼¢, delivered, a price which producers appeared to be resisting.

Consumers appeared to be in a comfortably bought-up position and both sides were looking on pending developments. Sentiment inclined to the bear side for the moment, influenced somewhat by heaviness in cotton oil, lard and some of the other oils and greases.

At New York, special was quoted at 8¼@8½¢; extra, 8½¢, delivered, and edible, 8½¢, f.o.b.

Tallow futures were quiet but weaker on the New York Produce Exchange and lost about 50 points on the asked prices during the week.

At New York, South American edible tallow was reported seeking bids at 5½¢, c.i.f., while South American extra was offered at 6¢, c.i.f. The latter was said to be about equal to extra oleo.

At Chicago, the market continued quiet on tallow with offerings limited since the reduction in bids by large consumers. A tank of good No. 3 tallow sold on Thursday at 8½¢, Cincinnati. At Chicago, edible was quoted on Thursday at 8¼@9¢; fancy, 8½¢; prime packers, 8½¢; special, 8¼@8½¢, and No. 1, 8@8¼¢.

There was no London tallow auction this week.

At Liverpool, Argentine tallow was quoted at 26s3d, a decline of 3d on the week. Australian tallow at Liverpool, quoted at 26s3d, showed an advance of 1s on the week.

STEARINE.—Demand was fair and the market was steady at New York. Oleo was quoted at 9½¢, or unchanged for the week.

At Chicago, the market was quiet and about steady. Oleo was quoted at 9¼@9½¢.

OLEO OIL.—The market was a routine affair at New York and showed little change from a week ago. Extra was quoted at 12½@13¢; prime, 12@12½¢, and lower grades, 11½@12¢.

At Chicago, demand was moderate but the market steady and unchanged. Extra was quoted at 12¼@12½¢.

(See page 33 for later markets.)

LARD OIL.—The market was quiet but steady and unchanged for the week at New York. No. 1 barrels were quoted at 12¼¢; No. 2, 13¢; extra 13¢; extra No. 1, 12½¢; prime, 14¼¢, and extra winter strained, 13¼¢.

NEATSFOOT OIL.—Demand was fair and the market was steady at New

York. Cold test was quoted at 18¼¢; extra, 12¼¢; extra No. 1, 12½¢; pure, 13½¢, and special, 13¼¢.

GREASES.—The position of the grease market at New York was unsteady and prices were off ½¢ during the week as a result of weakness in tallow and a waiting attitude on the part of consumers. Offerings increased a little but producers were slow in following the extreme declines and turnover was not large. Trading appeared to be routine and both sides were awaiting developments.

At New York, choice white grease was quoted at 9@9¼¢; A white, 8¼¢; B white, 8½¢; yellow and house, 8½¢, and brown, 7½¢.

The grease market at Chicago felt the influence of limited demand and heaviness in tallow and was easier. There were a few scattered sales of 15 acid yellow grease at 8¢ loose, Chicago basis. Two tanks of brown grease sold Wednesday at 7¼¢, Kansas City. Choice white grease was quoted on Thursday at 9¼¢; A white, 8¼¢; B white, 8½¢; yellow, 7½@8½¢ and brown, 7¼¢.

TALLOW AND GREASES

(Loose, basis Chicago.)

	Per lb.
Edible tallow	8¼@9
Prime packers tallow	8@8¼
No. 1 tallow, 10% f.f.a.	8@8¼
Special tallow	8¼@8½
Choice white grease	9@9¼
A-White grease, 4% acid	8@8¼
B-White grease, maximum 5% acid	8@8½
Yellow, grease, 16-20 f.f.a.	7½@8
Brown grease, 40 f.f.a.	7@7½

ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime edible	14¼
Prime inedible	13½
Headlight	13½
Prime W. S.	13
Extra W. S.	12½
Extra lard oil	12½
Extra No. 1	12
No. 1 lard	11½
No. 2 lard	11½
Acidless tallow	11
20° neatsfoot	17½
Pure neatsfoot	12½
Spec. neatsfoot	12½
Extra neatsfoot	12½
No. 1 neatsfoot	12

BY-PRODUCTS MARKETS

Chicago, June 17, 1937.

Blood.

Blood market quiet at \$3.25, f.o.b. Chicago.

	Unit
Unground	Ammonia.
	\$3.25

Digester Feed Tankage Materials.

Market for feed tankage quiet and unchanged. Second quality 6 to 10 ammonia quoted at \$3.00 & 10¢, basis f.o.b. Chicago, nominal.

Unground, 10 to 12% ammonia...	\$ @3.25 & 10¢
Unground, 6 to 10%, choice quality	@3.70 & 10¢
Liquid stick	@2.60

Packinghouse Feeds.

Fair volume of product moving at quoted prices.

	Carlots, Per ton.
Digester tankage meat meal, 60%...	\$ @50.00
Meat and bone scraps, 50%...	@47.50
Raw bone meal for feeding	40.00@42.00

Bone Meals (Fertilizer Grades).

Market steady at quoted prices. The 3 & 50 product quoted at \$25.00 f.o.b. Chicago and \$27.00 f.o.b. river points, in bags.

	Per ton.
Steam, ground, 3 & 50...	\$ @25.00
Steam, ground, 2 & 27	@24.00

Gelatin and Glue Stocks.

Market for glue stocks easy at quoted prices, c.a.f. Chicago.

	Per ton.
Calf trimmings	\$ @37.50
Pickled sheep trimmings	@37.50
Sinews, plizles	@25.00
Cattle jaws, skulls and knuckles	@35.00
Hide trimmings	@26.00
Pig skin scraps and trim, per lb., l.c.l.	5@5¼¢

Fertilizer Materials.

Market unchanged and quiet.

High grd. tankage, ground, 10@11% am.	\$ @3.25 & 10¢ nom.
Bone tankage, ungrd., low	@25.00
Hoof meal	@3.65

Dry Rendered Tankage.

Market steady to firm, with low grade



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material at 80@82½c, Chicago. High protein second grade product, 70c.

Hard pressed and expeller unground per unit protein.....	\$	@ .70
Soft prod., pork, ac. grease & qual-ity, ton	@50.00	
Soft prod., beef, ac. grease & qual-ity, ton	@45.00	

Horns, Bones and Hoofs.

Outlet for house run hoofs and horns for immediate and forward shipment.

	Per ton.
Horns, according to grade.....	\$45.00@75.00
Cattle hoofs	50.00@55.00
Junk bones	24.00@25.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Market for hog hair quiet and easy.

Coll and field dried hog hair.....	2½c@4½c
Processed, black winter, per lb.....	7c @9c
Cattle switches, each*.....	2½c@2¾c

*According to count.

EFFICIENT RENDERING

(Continued from page 13.)

instances, for holding production efficiency below the most profitable point. Old, obsolete machines, because of low capacity or high operating costs, place a cost burden on products that the best of merchandising cannot always overcome.

This condition is most noticeable in smaller plants. While there is general appreciation among smaller plant owners of the value of modern equipment and methods, there is often too much of a tendency to delay making improvements until the experience of the other fellow with a new machine or method can be learned. In the interval—until such experience is available—the hesitant packer may lose enough to pay the cost of the machine or method in question.

Poor judgment, lack of sufficient technical data or high-pressure salesmanship may lead to installation of equipment desirable in every respect, but too large or too small for the work to be done. For example, there are more small plants operating with oversize boilers or undersize compressors, or vice versa, than are equipped with properly-balanced units. When equipment of improper size is installed, it usually is not because a more suitable size was not available. In the equipment line of all manufacturers of packinghouse machines there is a size that will meet each plant's needs.

Equipment to Fit the Need

Manner in which equipment is operated sometimes places a needless expense on products. It is not always necessary to operate a boiler (steam from which is used for building and water heating and cooking) at the higher pressures above 75 lbs. A considerably lower pressure would do just as well in many instances.

In the plant of William Ammann, Philadelphia, Pa., a 15-lb. heating boiler supplies steam for building heating, cooking and rendering. The principal

business of this company is processing tongues, tripe, pig's feet, etc., and the 15-lb. steam supplied by this unit provides the heating and cooking needs of this company very efficiently and economically, it is said.

The inedible rendering department of this company, recently placed in operation, also supplies a good example of the manner in which the packer today can select equipment sizes to best meet his specific needs. Two views in this department are shown. The equipment includes crusher, cooker, hydraulic press, percolator, vacuum pump, hydraulic pump, tanks, etc.

Layout Planned for Economy

Cooker is the new Rujak baby model, with a capacity of 2,000 lbs. Material to be rendered is hashed in a diamond hog on floor above. Discharge from this hog is adjacent to cooker charging dome opening, simplifying and holding to a minimum the labor required for charging. Grease settling tank is installed in same room with the hog, being suspended from ceiling to save floor space. Cracklings are pressed in a 150-ton hydraulic press.

All equipment is motor-driven: Motors are of the splashproof, ball-bearing type, equipped with magnetic across-the-line push button control switches.

With this equipment from 2,000 to 4,000 lbs. of material per day can be rendered efficiently and economically, with small labor expense. As may be seen from the illustrations on page 13, only small floor space is required, lay-

out having been planned to secure compactness without crowding. Equipment was supplied by the John J. Dupps Co., Cincinnati, O., planned to enable the small packer to increase his production efficiency by processing material formerly wasted or sold at a low price.

Among the other interesting pieces of equipment recently installed in the Ammann plant is a Stoutenburg grease interceptor. As may be seen from the illustration, this is placed inside the building, where it is convenient to service and easy to clean.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For nine months ended April 30, 1937, as reported by the U. S. Department of Commerce:

Exports:	1937.	1936.
Oil, crude, lbs.....	180,465	290,720
Oil, refined, lbs.....	1,943,028	2,256,020
Cake and meal, tons.....	4,215	10,314
Linters, running bales.....	204,954	181,198
Imports:		
Oil, crude, lbs.....	17,450,639	12,183,299
Oil, refined, lbs.....	102,900,203	88,480,086
Cake and meal, tons.....	24,778	2,543
Linters, bales.....	39,618

HULL OIL MARKETS

Hull, England, June 16, 1937.—Refined cottonseed oil, 30s. Egyptian crude cottonseed oil, 27s.

COTTONSEED PRODUCTS PRODUCED AND CONSUMED

For ten months ended May 31, 1937 and 1936, as reported by Department of Commerce:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to May 31.		Aug. 1 to May 31.		May 31.	
	1937.	1936.	1937.	1936.	1937.	1936.
United States.....	4,454,079	3,703,562	4,390,612	3,741,013	85,159	52,124
Alabama	332,698	289,965	330,570	297,164	2,845	1,791
Arkansas	452,094	292,411	444,112	289,386	8,608	5,434
California	173,973	93,600	164,794	92,420	10,287	1,829
Georgia	473,109	424,042	465,517	439,949	0,234	6,261
Louisiana	237,778	174,029	238,746	174,790	688	688
Mississippi	822,574	515,201	784,558	509,338	40,045	18,876
North Carolina.....	232,808	223,487	232,683	229,872	815	3,692
Oklahoma	82,991	* 192,229	83,306	193,424	740	1,048
South Carolina.....	220,090	206,878	220,514	207,375	761	1,264
Tennessee	353,928	220,793	352,752	235,822	1,987	1,877
Texas	909,318	956,748	910,213	909,138	8,981	10,623
All other states.....	162,720	104,179	162,847	104,326	144	238

*Includes seed destroyed at mills but not 21,926 tons and 89,575 tons on hand Aug. 1 nor 87,262 tons and 55,105 tons reshipped for 1937 and 1936 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand August 1.	Produced Aug. 1 to May 31.	Shipped out Aug. 1 to May 31.	On hand May 31.
Crude oil	1936-37	*19,191,508	1,327,768,484	1,328,843,586	*49,139,223
(pounds)	1935-36	28,262,543	1,138,509,482	1,102,336,269	62,698,301
Refined oil.....	1936-37	1,818,873,305	1,236,248,951	1,566,704,112
(pounds)	1935-36	444,833,215	1,021,696,911	460,212,901
Cake and meal.....	1936-37	65,053	1,976,929	1,959,859	84,223
(tons)	1935-36	198,367	1,700,106	1,734,014	164,459
Hulls	1936-37	23,893	1,116,744	1,062,631	78,006
(tons)	1935-36	76,604	969,196	974,173	71,627
Linters	1936-37	43,819	1,096,663	1,027,679	112,803
(running bales).....	1935-36	71,292	853,695	836,392	88,595
Hull fiber.....	1936-37	88	46,302	44,624	1,766
(500-lb. bales).....	1935-36	1,332	36,448	37,443	337
Grabbots, motes, etc.....	1936-37	2,991	51,019	44,102	9,906
(500-lb. bales).....	1935-36	5,966	41,468	39,179	8,255

*Includes 6,232,774 and 31,733,911 pounds held by refining and manufacturing establishments and 4,411,300 and 9,932,980 pounds in transit to refiners and consumers August 1, 1936 and May 31, 1937, respectively.

†Includes 15,100,446 and 9,248,523 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 9,643,060 and 11,191,344 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1936 and May 31, 1937, respectively.

‡Produced from 1,318,950,625 pounds of crude oil.

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

TRADE was broader and there was a weaker trend in the cottonseed oil futures market during the past week as a result of a disappointing consumption report and heaviness in lard. A week of rather favorable weather conditions in the South, and quietness in cash oil demand, aided the downward movement. There were reports of too much moisture in some sections of the Belt, which might lead to insect trouble, but there was no alarm about the situation.

It was believed in cotton circles that the new crop was holding around 15,000,000 to 15,500,000 bales. The new oil, with the indicated carryover of about 1,000,000 bbls. of old oil, would more than supply seasonal requirements for cotton oil during the next year, particularly in view of large lard stocks.

While May oil consumption of 184,795 bbls. was disappointing, being 40,000 to 65,000 bbls. under trade expectations, distribution was above that of 172,443 bbls. in May, 1936.

Imports of foreign cottonseed oil during the month of May totaled 102,643 bbls., made up of 90,472 bbls. of refined and 12,171 bbls. of crude oil, compared with May imports in 1936 of 43,828 bbls. Imports for the season to the end of May totaled 347,722 bbls. of refined oil and 55,797 bbls. of crude oil, or a total of 403,519 bbls.

Imports Cut Distribution

Imports served to keep down distribution of domestic oil during May. The trade was afraid that a like situation might prevail during June since it was felt that not all of the oil that arrived in May went into consumption during that month. It was believed that a fair quantity was carried over into the present month.

The heavy imports, combined with the fact that the visible supply of domestic oil at the beginning of this month totaled 1,588,600 bbls. against 1,329,900 bbls. the same time last year, brought about rather general liquidation and professional pressure. This ran the market into stop-loss orders and carried the late new crop positions into new low ground for the season.

There was a good demand for July oil on a scale down which was credited to larger refining quarters. This trade lifted or transferred hedges to the later months and afforded some support for the price structure. However, liquidation more than supplied demand and sentiment in general was against values, even on the decline.

Cash oil demand was reported as moderate. Consumers were influenced by the declining trend and were inclined to buy only for immediate requirements. Crude oil was quiet with old crop quoted at 8½c nominal and new crop crude oil,

8c nominal. The lowest sale of new crop crude thus far reported was at 8½c for September shipment.

The edible fat situation on June 1 was as follows:

	June 1, 1937 lbs.	June 1, 1936 lbs.
U. S. lard stocks.....	195,077,000	96,856,000
Oil, domestic visible.....	635,440,000	531,960,000
Total	830,517,000	628,816,000

COCOANUT OIL.—An easier trend was noted at New York with sellers holding for around 6c. On the Pacific Coast, business was reported to have passed at 5½@5½c. Pressure of competing oils was operating against the market.

CORN OIL.—Offerings at New York were on a basis of 8½c but demand was very limited.

SOYA BEAN OIL.—Some business passed in this market at 8c, New York, or about ½c under the recent offerings. Trade was not large and some of the selling was thought to have been resale.

PALM OIL.—Sumatra oil at New York was quoted on a basis of 5c for 1937 and 4½c for 1938 delivery. Nigre soft oil was quoted at 4½c and 12½ per cent at 4.90c. Interest appeared to be limited.

PALM KERNEL OIL.—Sellers were reported asking 5.65@5.75c for August-September bulk oil.

OLIVE OIL FOOTS.—Sellers at New York were quoting 11½c. Buyers still look upon this level as a little too high.

PEANUT OIL.—Weakness in other oils made for an easier tone in this market. Sellers were asking 9½c and some reported as low as 8½c.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 17, 1937.—

Active daily liquidation put down cotton oil futures this week about ½c lb., leaving the technical position improved. Old crop crude steady at 8¼@8½c lb., f.o.b., mills. Offerings new crop almost nil. Reduced hog population, with chances for adverse weather news, affecting cotton and corn, may bring about quick and substantial oil advances when least expected.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, June 17, 1937.—Forty-three per cent cottonseed cake and meal, basis Dallas, for interstate shipment, excluding Oklahoma, \$35.50. Prime cottonseed oil was quoted at Dallas at 8½c nom.

COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast was quoted on Wednesday at 8.25 bid; Texas 8.25 bid at common points, Dallas 8.37½ nominal.

Market transactions at New York:

Friday, June 11, 1937

	Sales.	High.	Low.	Range—	Closing—
				Bld.	Asked.
June					960 a bid
July	15	968	961		968 a trad
Aug.					968 a nom
Sept.	10	969	962		969 a 970
Oct.	48	969	960		969 a trad
Nov.					968 a nom
Dec.	38	961	955		961 a 962
Jan.	19	965	960		962 a 964

Saturday, June 12, 1937

June					945 a nom
July	44	966	945		946 a 45tr
Aug.					945 a nom
Sept.	37	971	945		946 a trad
Oct.	60	969	939		941 a 39tr
Nov.					941 a nom
Dec.	22	950	932		932 a 3tr
Jan.	2	936	934		936 a 3tr

Monday, June 14, 1937

June					930 a nom
July	87	939	921		925 a trad
Aug.					925 a bid
Sept.	106	933	920		932 a trad
Oct.	106	935	923		929 a 931
Nov.					930 a nom
Dec.	76	925	914		924 a 23tr
Jan.	56	923	914		923 a trad

Tuesday, June 15, 1937

June					925 a nom
July	61	930	923		925 a trad
Aug.					925 a nom
Sept.	46	936	927		930 a 29tr
Oct.	50	937	928		930 a trad
Nov.					928 a nom
Dec.	32	929	918		922 a 924
Jan.	49	928	920		923 a trad

Wednesday, June 16, 1937

July	90	931	915		915 a 917
Aug.					915 a nom
Sept.	75	929	914		916 a 17tr
Oct.	43	930	915		916 a trad
Nov.					916 a nom
Dec.	49	919	904		905 a trad
Jan.	37	920	903		906 a 907
Feb.					906 a nom

Thursday, June 17, 1937

July		916	902		914 a . . .
Sept.		918	902		917 a . . .
Oct.		918	903		918 a . . .
Dec.		912	896		910 a . . .
Jan.		911	898		911 a . . .

(See page 33 for later markets.)

Watch Classified page for bargains in equipment.

HIDES AND SKINS

WEEKLY MARKET REVIEW



Chicago

PACKER HIDES.—This was another very dull week in the packer market, so far, with actual business confined to the movement of a car of June extreme light native steers by the Association at 15½c, or ¾c under price paid last week for a car May-June take-off of same description.

There was very little in the business news of the week to lend encouragement to the market, with growing strikes throughout the country in other lines and slow leather movement, this being an in-between season for leather business. Hide futures drifted 38@42 points lower, resulting in a lack of speculative interest in the spot market.

Some trading in re-sale hides from speculative hands was reported on a basis of 14½c for April and 14c for March light cows; there was earlier business in re-sale Colorados at 15½c for April and 15c for March, but re-sale steers appear to be fairly well cleaned up.

In the absence of business, packers generally quote their last sale prices in a nominal way, or 17c for May native steers and 16c for May light native cows, with Aprils ½c less, although last actual trading by one packer was at 15½c for May heavy native cows, 15¼c for April light cows and 15c for April branded cows. Some June light cows of small packer origin are available at 15½c.

Packers are relying on the further decrease in cattle slaughter and the necessity for tanners to anticipate their fall requirements in the near future, but tanners' ideas appear to be about a cent down from last trading prices on a good scale, as a reflection of the uncertainty of the near future outlook for business.

There was a good movement in South American market on steers, which sold down to equivalent of 14½c, c.i.f. New York; but, with addition of tariff and considering seasonal difference of their early winter take-off, this figures slightly over 17c basis for steers here.

LATER: One big packer late this week sold 10,600 extreme light native steers at 16c for May-June and 15½c for Apr.; another packer sold 4,100 and third packer 2,000 May-Junes, all at 16c. Some May northern light cows available at 15½c.

OUTSIDE SMALL PACKER HIDES.—In the absence of bids, holders of outside small packer all-weights usually quote 13½@14c in a nominal way for April forward natives, brands ½c less; for actual business, which is usually confined to an occasional distress lot where space is limited, lower prices are quoted. One sale of a car was reported at 13½c for Apr.-May take-off this week. A Chicago small

packer is credited with moving about 7,200 Apr.-May all-weights this week at 14c for natives of both datings and 13½c for brands, which would figure out about ¼c more for the Mays, seasonal differential considered.

PACIFIC COAST.—Late this week, about 20,000 Los Angeles and Vernon packer hides sold at 14c for steers and 13c for cows, flat, f.o.b. shipping points; couple packers declined these prices, asking ½c more.

FOREIGN WET SALTED HIDES.—There was a good movement in South American market this week of their early winter hides on a declining market, with more wanted late in week at the lower prices. One lot of 2,000 La Blanca cows sold late last week to Europe at 100 pesos, equal to 163/16c, c.i.f. New York. A pack of 2,500 Argentine steers sold early this week at 98 pesos or 15 13/16c, as against 100 pesos or 16½c ten days earlier; later, 4,000 Anglos sold at 93 pesos or 15 1/16c. Late this week, 9,000 LaPlatas, 4,000 Wilson steers, 4,500 Sansinenas and 4,000 Anglos sold at 91 pesos or 14½c; more wanted this basis.

COUNTRY HIDES.—Trade in country hides has been practically at a standstill and confined to an occasional car or two. Dealers' present holdings generally were accumulated from higher prices all-weights and offerings from collectors at interior points are also very light, so that holders of tanner selections can hardly afford to move hides at the prices obtainable in this market at present. Untrimmed all-weights usually quoted 11¼c, selected, del'd. Chgo., although some quote 11@11¼c. Heavy steers and cows quoted 11c flat in a nominal way, trimmed. Trimmed buff weights can be bought at 12¼c, although 12½c reported paid for one car, selected, del'd. Trimmed extremes usually quoted around 13½c, selected, some quoting 13¼@13½c; some untrimmed extremes moved at 13c. Bulls around 9¼c flat, nom.; glues 9@9¼c. All-weight branded hides 10¼@10½c flat.

CALFSKINS.—Packers moved their May production of calfskins two weeks back at unchanged prices, with northern heavies 9½/15 lb. going at 27c and usual premium or 27½c for Detroit, Cleveland and Evansville heavies; River point heavies brought 26c, and all lights under 9½ lb. 24c; Milwaukee all-weights moved at 24½c for both packers and cities, and some southern calf sold at 21c.

Chicago city 8/10 lb. calfskins last sold at 20c and available this basis; a report that a car 10/15 lb. sold at 24c apparently lacked confirmation and the heavy end is generally quoted 23½c last paid to 24c asked. Outside cities, 8/15 lb., quoted 21@21½c nom.; mixed cities

and countries 18@19c; straight countries about 16c flat. Chicago city light calf and deacons last sold at \$1.45.

KIPSKINS.—One big packer sold 1,500 May northern native kipskins at the close of last week at 17½c, steady basis, couple packers having moved May southern natives earlier at 16½c; couple small lots northern natives still available this basis. Most May over-weights moved two weeks back at 16c for northern and 15c southern, and May branded kips were cleaned up at that time at 15c, steady prices.

One collector sold a car Chicago city kipskins this week at 15½c, steady price. Outside cities quoted 15¼@15½c nom.; mixed cities and countries around 14½c; straight countries 13¼@13½c flat.

One packer sold 5,000 May regular slunks, and another packer 4,000 including a few Aprils, all at \$1.05, or 5c down; third packer moved 6,000 Mays quietly.

HORSEHIDES.—Trade continues slow on horsehides. Slightly firmer prices asked by holders, but larger buyers are inactive and market dull. Choice city renderers, with full manes and tails, quoted \$5.25@5.40, selected, f.o.b. nearby good sections; ordinary trimmed renderers \$4.80@4.90, del'd. Chgo.; mixed city and country lots \$4.25@4.40.

SHEEPSKINS.—Dry pelts quoted 20@22c per lb., del'd. Chicago, according to section. Production of big packer shearlings tapering off sharply; one packer reports moving couple cars this week at \$1.40 for No. 1's, \$1.15 for No. 2's and 85c for No. 3's, steady prices for that house; another packer quoted last sales at \$1.30@1.35, \$1.15 and 85c, with quotations from another direction \$1.30, \$1.10 and 85c for the three grades. Outside small packer shearlings range one-third to one-half less, according to quality and size of lots. Pickled skins remain quiet, with \$8.00 per doz. last paid for Californias and old stock, and this figure asked at present; June skins seem to be accumulating very slowly. Spring lamb pelts usually range around \$1.60@1.75 per cwt. live lamb quoted for outside small packer stock, 65/70 lb. avge., with 20@25c higher quoted by one local big packer.

New York

PACKER HIDES.—Market quiet, with last trading three weeks back at 17c for May native and butt branded steers and 16½c for May Colorados, April take-off moving at ½c less. One packer still holds April and May production and still quoting 17c basis.

CALFSKINS.—Calfskin collectors have been soliciting bids this week and market has an easier tone. In the absence of trading quotations are nominally unchanged. Collectors' 4-5's last sold at \$1.45, with 5-7's nominally around \$1.70, 7-9's around \$2.40, and 9-12's last sold at \$3.50. On this basis, packer 4-5's quotable around \$1.70 nom., 5-7's \$1.85@1.90, 7-9's \$2.70 nom., and 9-12's last sold at \$3.80.

N. Y. HIDE FUTURE MARKETS

Saturday, June 12, 1937—No session.

Monday, June 14, 1937—Close: June 14.81 b; Sept. 15.08@15.10 sales; Dec. 15.43@15.47 sales; Mar. 15.78 b; June (1938) 16.10 n; sales 138 lots. Closing 19@25 lower.

Tuesday, June 15, 1937—Close: June 14.90 sale; Sept. 15.15@15.18 sales; Dec. 15.54@15.58 sales; Mar. 15.85@15.90; June (1938) 16.17 n; sales 53 lots. Closing 7@11 higher.

Wednesday, June 16, 1937—Close: June 14.60 b; Sept. 14.91 sale; Dec. 15.30 sale; Mar. 15.61@15.65 sales; June (1938) 15.91 n; sales 101 lots. Closing 24@30 lower.

Thursday, June 17, 1937—Close: June 14.62 n; Sept. 14.87@14.90 sales; Dec. 15.25@15.30 sales; Mar. 15.58 bid; June (1938) 15.90 n; sales 110 lots. Closing 5 lower to 2 higher.

Friday, June 18, 1937—Close: June 14.84; Sept. 15.12 sale; Dec. 15.50@55 sales; Mar. 15.90 n; June (1938) 16.22 n; sales 64 lots. Closing 22 to 32 higher.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 18, 1937 with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended June 18.	Prev. week.	Cor. week, 1936.
Spr. nat. str.	17@17 1/2 n	17	12 1/2@13 n
Hvy. nat. str.	16 1/2@17	16 1/2@17	12 1/2@12 3/4 n
Hvy. Tex. str.	16 1/2@17	16 1/2@17	@12 1/2
Hvy. butt brnd'd str.	16 1/2@17	16 1/2@17	@12 1/2
Hvy. Col. str.	16@16 1/2	16	@12 1/2
Ex-light Tex. str.	15@15 1/2	15	@11 1/2
Brnd'd cows.	15@15 1/2	15	@11 1/2
Hvy. nat. cows	15 1/2@15 1/2	15 1/2@16	@11 1/2
Lt. nat. cows.	15 1/2@15 1/2	15 1/2@16	@11 1/2
Nat. bulls.	@13	@13	@9
Brnd'd bulls.	@12	@12	@8
Calfskins	24@27	24@27	19 1/2@21 1/2
Kips, nat.	@17 1/2	@17 1/2	@14 1/2
Kips, ov-wt.	@16	@16	@13 1/2
Kips, brnd'd.	@15	@15	@11 1/2
Slunks, reg.	@1.05	1.10@1.20	@1.05
Slunks, hrls.	@45	@45	@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	13 1/2@14 1/2	14	@14 1/2	10	@10 1/2
Branded	13	14	13 1/2@14 1/2	9 1/2	@10 1/2
Nat. bulls.	11	@11 1/2	@11 1/2	@8	
Brnd'd bulls.	10	@10 1/2	@10 1/2	@7	
Calfskins	20	@24	20	17	@18
Kips	@15 1/2	@15 1/2	@13		
Slunks, reg.	90	@95 n	@1.00 n	80	@90 n
Slunks, hrls.	35	@40 n	35	@40 n	20 @25 n

COUNTRY HIDES.

Hvy. steers	@11 n	@11 n	8	@8 1/4 n
Hvy. cows	@11 n	@11 n	8	@8 1/4 n
Bulls	12 1/2@12 1/2	12 1/2@12 1/2	@9	
Extremes	13 1/2@13 1/2	13 1/2@13 1/2	10	@10 1/2
Bulls	@9 1/2	9 1/2@9 1/2	6 1/2	@6 1/2
Calfskins	@16	@16	12 1/2@13	
Kips	13 1/2@13 1/2	13 1/2@13 1/2	@10 1/2	
Light calf	1.00@1.20 n	1.00@1.20 n	80	@95 n
Deacons	1.00@1.20 n	1.00@1.20 n	80	@95 n
Slunks, reg.	70	@80 n	70	@85 n
Slunks, hrls.	15	@25 n	10	@15 n
Horsehides	4.25@5.40	4.25@5.25	3.10@3.75	

SHEEPskins.

Pkr. shearings	1.30@1.40	1.25@1.40	@1.15
Dry pelts	20	@22	20 @22

Week Ending June 19, 1937

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products continued heavy the latter part of week under liquidation in lard, complaints of poor cash demand, barely steady hogs and hedge selling. Commission houses and shorts were buyers on a scale downward.

Cottonseed Oil

Cotton oil was active and slightly steadier. Market recovered about 12 points from season's low made earlier in week. It was reported Oriental bleachable oil has been bought to come here at 5 1/2c C.I.F. Cash demand was moderate, lard weakness being a factor. There were some complaints of too much moisture in the central and eastern Cotton Belt, but support in oil was limited other than from refiners in July.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, 9.15@9.12; Sept., 9.13@9.14; Oct., 9.12@9.13; Nov., 9.12 nom.; Dec., 9.04; Jan., 9.06@9.07. Tone steady; sales 145 lots.

Tallow

Tallow, extra 8 1/2c lb. f.o.b.

Stearine

Stearine, 9 1/2c.

Friday's Lard Markets

New York, June 18, 1937.—Prices are for export. Lard, prime Western, \$11.80 @11.90; middle Western, \$11.70@11.80; city, 11 1/2@11 1/2c; refined Continent 12 1/2c; South American, 12 1/2c; Brazil kegs, 12 1/2c; compound, 13c in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, June 16, 1937—General provision market steady; demand slow for A. C. hams and pure lard.

Friday's prices were: Hams, American cut, 93s; ham, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 76s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 74s; Canadian Cumberlands, 68s; spot lard, 64s.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 18, 1937: To the United Kingdom, 121,170 quarters; to the Continent, 30,041. Last week to United Kingdom, 102,607 quarters; to the Continent, 36,127.

STORAGE STOCKS

Record of storage stocks in the United States at the end of each month from January 1, 1934, to June 1, 1937, inclusive:

	1934.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted)			
Jan. 1	129,763	402,632	97,301	132,510
Feb. 1	177,292	442,438	110,674	168,756
Mar. 1	184,536	438,069	113,208	177,560
Apr. 1	167,436	381,248	108,588	175,776
May 1	165,772	381,833	107,019	170,441
June 1	166,130	376,631	98,294	182,576
July 1	167,463	369,293	91,200	195,973
Aug. 1	181,254	370,695	91,617	209,497
Sept. 1	151,849	326,379	63,782	167,155
Oct. 1	130,235	335,219	58,780	127,847
Nov. 1	123,677	330,378	50,682	105,519
Dec. 1	158,675	360,382	52,906	103,827

	1935.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted)			
Jan. 1	230,866	387,856	68,841	118,107
Feb. 1	226,487	374,600	69,769	112,111
Mar. 1	220,719	376,607	73,789	110,508
Apr. 1	208,295	350,291	75,577	104,861
May 1	177,837	315,779	71,265	101,224
June 1	147,901	290,718	66,307	91,708
July 1	115,645	264,863	64,799	84,680
Aug. 1	83,119	225,590	61,231	68,435
Sept. 1	65,689	200,476	54,064	63,597
Oct. 1	51,013	183,550	41,042	45,350
Nov. 1	37,693	174,329	28,641	40,702
Dec. 1	36,048	186,177	30,984	37,906

	1936.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted)			
Jan. 1	58,270	213,670	54,837	52,718
Feb. 1	103,153	253,225	79,664	75,689
Mar. 1	101,724	267,616	82,073	78,725
Apr. 1	98,397	263,404	88,348	76,814
May 1	102,031	265,204	90,167	83,615
June 1	96,545	258,170	85,903	89,114
July 1	89,426	259,536	89,314	106,774
Aug. 1	95,941	252,345	88,675	117,026
Sept. 1	91,883	241,506	87,459	110,561
Oct. 1	76,590	219,534	65,484	101,796
Nov. 1	75,280	236,821	50,856	94,748
Dec. 1	144,308	275,382	43,710	108,765

	1937.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted)			
Jan. 1	285,786	314,593	66,512	145,809
Feb. 1	321,068	341,293	75,359	182,709
Mar. 1	325,066	366,462	96,345	202,476
Apr. 1	328,383	338,230	89,164	217,227
May 1	316,670	348,616	91,068	209,444
June 1	260,794	318,338	84,821	195,077

CURED PORK PRICES

Prices at Chicago, May, 1937, reported by U. S. Dept. of Agriculture:

	May, 1937.	April, 1937.	May, 1936.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.	\$24.60	\$24.12	\$26.16
10-12 lbs. av.	24.30	23.50	25.25
12-14 lbs. av.	23.66	23.06	24.22
14-16 lbs. av.	23.53	22.88	23.47
Hams, smoked, reg. No. 2—			
8-10 lbs. av.	22.94	21.94	25.06
10-12 lbs. av.	22.40	21.22	24.12
12-14 lbs. av.	22.31	21.16	22.68
14-16 lbs. av.	22.06	20.97	22.53
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.	24.00	23.75	24.38
18-20 lbs. av.	24.00	23.81	24.09
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.	22.13	21.81	23.31
18-20 lbs. av.	21.63	21.44	23.08
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. av.	27.38	26.88	29.34
8-10 lbs. av.	27.25	26.88	28.31
Bacon, smoked, No. 1, S.P. cure—			
8-10 lbs. av.	24.94	24.25	26.62
10-12 lbs. av.	24.69	24.25	26.62
Picnics, smoked,			
4-8 lbs. av.	17.44	16.62	17.00
Backs, dry salt,			
12-14 lbs. av.	13.69	13.75	9.28
Lard:			
Refined, h. w. tubs	12.88	12.62	11.12
Substitutes	13.25	13.69	11.19
Refined, 1 lb. cartons	13.12	12.88	11.62

LIVE STOCK MARKETS ★

WEEKLY REVIEW

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 17, 1937—At 22 concentration points and 10 packing plants in Iowa and Minnesota, hog receipts during the first four days of this week were about 22 per cent less than a week ago, but trade undertone was slow most of the week. Choice hogs were unevenly 5@25c lower than last Saturday, mostly 10@15c lower; sows 10@30c, mostly 15@20c lower. Current prices good and choice 200 to 290 lb. hogs, \$10.85@11.00, few strictly choice at plants \$11.05@11.10, some at concentration yards down to \$10.80 or less; 290 to 350 lb. and good and choice 180 to 200 lb., \$10.70@10.90; medium to good 160 to 180 lb., \$9.80@10.45; comparable light lights, \$8.95@9.85; bulk light and medium weight sows, \$9.80@10.00, heavier down to \$9.50 and below.

Receipts week ended June 17, 1937:

	This week.	Last week.
Friday, June 11.....	14,200	13,300
Saturday, June 12.....	17,300	11,400
Monday, June 14.....	29,000	25,800
Tuesday, June 15.....	12,300	10,600
Wednesday, June 16.....	15,400	11,300
Thursday, June 17.....	9,400	15,700

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended June 11.	Last week.	Same week 1936.
Toronto.....	\$ 9.25	\$ 8.75	\$ 5.75
Montreal.....	8.75	8.75	6.00
Winnipeg.....	9.00	9.00	5.40
Calgary.....	8.75	8.75	4.50
Edmonton.....	8.00	8.00	4.50
Prince Albert.....	6.50	7.50	4.25
Moose Jaw.....	8.00	8.00	4.75
Saskatoon.....	8.00	8.75	4.25

VEAL CALVES.

	\$ 8.25	\$ 8.50	\$ 8.50
Toronto.....	8.00	8.00	8.00
Montreal.....	6.50	6.50	6.00
Winnipeg.....	6.00	7.00	5.00
Calgary.....	5.00	6.00	5.00
Edmonton.....	5.00	6.00	4.50
Prince Albert.....	5.25	6.50	5.00
Moose Jaw.....	5.25	5.75	4.00
Saskatoon.....			

BACON HOGS.

	\$ 9.25	\$ 9.15	\$ 8.85
Toronto.....	9.25	9.25	9.25
Montreal (1).....	8.25	8.25	8.60
Winnipeg (1).....	8.10	8.00	8.00
Calgary.....	8.00	8.00	8.00
Edmonton.....	8.00	8.00	8.25
Prince Albert.....	8.10	8.10	8.35
Moose Jaw.....	8.00	8.00	8.35
Saskatoon.....			

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

	\$13.00	\$13.50	\$12.50
Toronto.....	13.55	11.00	11.00
Montreal.....	10.00	10.50	8.50
Winnipeg.....	10.00	10.00	8.00
Calgary.....	10.00	10.00	7.50
Edmonton.....	10.00	10.00	9.00
Prince Albert.....	8.00	9.00	8.00
Moose Jaw.....			
Saskatoon.....			

Spring lambs \$6-8 per head.

RECEIPTS AT CHIEF CENTERS

Week ended June 12, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended June 12..	167,000	247,000	226,000
Previous week.....	173,000	244,000	238,000
1936.....	194,000	310,000	213,000
1935.....	176,000	229,000	297,000
1934.....	185,000	397,000	201,000

At 11 markets:

	Hogs.
Week ended June 12.....	195,000
Previous week.....	197,000
1936.....	247,000
1935.....	193,000
1934.....	332,000
1933.....	497,000
1932.....	382,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended June 12..	109,000	147,000	126,000
Previous week.....	114,000	149,000	160,000
1936.....	136,000	204,000	117,000
1935.....	124,000	162,000	149,000
1934.....	149,000	238,000	128,000
1933.....	148,000	424,000	181,000
1932.....	115,000	323,000	200,000

NEW YORK LIVESTOCK

Receipts week of June 12, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,019	8,489	3,922	25,309
Central Union.....	1,570	2,942	18,773	
New York.....	388	4,141	12,384	2,532
Total.....	5,977	15,572	16,306	46,614
Last week.....	6,111	14,481	14,449	35,697
Two weeks ago.....	6,742	15,303	17,723	51,495

LIVESTOCK AT 69 MARKETS

Movement during May, 1937.

	CATTLE.	Local slaughter.	Ship-meats.
	Receipts.		
May, 1937.....	1,152,822	664,290	468,292
May, 1936.....	990,999	644,803	350,846
May av. 5 yrs.....	1,041,559	645,191	383,846

CALVES.

May, 1937.....	599,294	402,774	196,262
May, 1936.....	521,892	357,421	160,396
May av. 5 yrs.....	542,930	384,243	159,577

HOGS.

May, 1937.....	1,526,065	1,074,193	444,414
May, 1936.....	1,759,459	1,276,896	481,115
May av. 5 yrs.....	2,515,807	1,844,794	665,495

SHEEP AND LAMBS.

May, 1937.....	2,209,429	1,121,297	1,088,262
May, 1936.....	1,943,500	888,213	1,064,063
May av. 5 yrs.....	2,228,073	1,161,407	1,073,480

SLAUGHTER BY STATIONS

Federal inspected slaughter of all classes of livestock by stations during May, 1937:

	Cattle.	Calves.	Sheep & Lambs.	Swine.
Baltimore.....	10,022	3,333	3,985	42,427
Chicago (1).....	103,939	32,294	226,446	240,262
Denver.....	9,920	2,338	22,130	16,023
Kansas City.....	47,371	34,098	144,236	55,907
New York (2).....	35,400	67,167	210,453	147,712
Omaha.....	51,554	8,325	95,068	58,144
St. Louis (3).....	39,550	58,890	103,312	143,235
Sioux City.....	17,064	2,662	29,440	34,027
South				
St. Paul (4).....	46,105	61,333	13,316	95,079
All other stations.....	383,679	290,374	522,153	1,265,874
Total May, 1937.....	744,604	561,414	1,370,539	2,098,590

(1) Includes Elburn and Ottawa, Ill.
(2) Includes Jersey City and Newark, N. J.
(3) Includes National Stock Yards and E. St. Louis, Ill.
(4) Includes Newport and St. Paul, Minn.

COMPARATIVE MAY SLAUGHTERS.

May, 1936.....	785,537	502,944	1,212,814	2,579,450
1935.....	735,450	508,029	1,584,125	2,172,108
1934.....	864,075	600,228	1,244,491	4,217,624
1933.....	717,413	475,670	1,504,790	4,286,239
1932.....	616,063	398,775	1,443,612	3,940,470
1931.....	708,624	424,862	1,444,422	3,408,134
1930.....	680,562	420,868	1,370,144	3,822,597
1929.....	676,297	426,067	1,201,852	3,797,918
1928.....	723,120	473,066	1,015,465	3,884,381
1927.....	785,272	462,191	991,533	3,765,720
May 10-Yr. Average (1927-1936).....	729,635	460,333	1,301,325	3,587,464

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THE SALE'S IN THE BAG IF IT'S A BEMIS BAG

LIVESTOCK PRICES COMPARED

May prices at Chicago, with comparisons:

SLAUGHTER CATTLE AND VEALERS.

	May, 1937.	April, 1937.	May, 1936.
Steers—			
550-900 lbs., Choice	\$12.08	\$12.48	\$ 8.91
Good	10.84	11.02	8.15
Medium	9.66	9.12	7.42
Common	8.05	7.61	6.57
900-1100 lbs., Prime	14.65	15.16	9.37
Choice	13.14	13.73	8.91
Good	11.83	11.69	8.17
Medium	10.04	9.55	7.39
Common	8.50	8.09	6.57
1100-1300 lbs., Prime	15.39	15.82	9.39
Choice	14.17	14.39	8.88
Good	12.29	12.20	8.14
Medium	10.18	9.84	7.38
1300-1500 lbs., Prime	15.62	16.02	9.40
Choice	14.36	14.66	8.86
Good	12.42	12.42	8.12
Heifers—			
550-750 lbs., Choice	11.50	12.08	8.34
Good	10.56	10.04	7.06
Com. & med.	8.39	8.13	6.49
750-900 lbs., Good & ch.	11.20	11.28	8.08
Com. & med.	8.47	8.20	6.49
Cows—			
Choice	9.11	8.72	6.20
Good	8.02	7.60	5.54
Common and medium	6.71	6.35	4.50
Low cutter and cutter	4.96	4.82	
Bulls (yearlings excluded)—			
Good (beef)	7.30	7.17	6.30
Cutter, common and med.	6.23	6.22	5.82
Vealers—			
Good and choice	9.10	9.18	9.22
Medium	7.38	7.52	7.86
Cull and common	5.89	5.90	6.54
Calves, 250-500 lbs.—			
Good and choice	8.24	7.34	7.73
Common and medium	5.62	5.25	5.64

HOGS.

Light light, 140-160 lbs.—			
Good and choice	10.23	9.28	9.56
Medium	9.89	8.90	9.27
Light weight, 160-180 lbs.—			
Good and choice	10.80	9.83	9.73
Medium	10.22	9.25	9.42
Light weight, 180-200 lbs.—			
Good and choice	10.93	10.00	9.81
Medium	10.44	9.44	9.52
Medium weight—			
200-220 lbs., good and ch.	11.02	10.08	9.84
220-250 lbs., good and ch.	11.02	10.12	9.79
Heavy weight—			
250-290 lbs., good and ch.	11.02	10.12	9.61
290-350 lbs., good and ch.	10.90	10.04	9.36
Packing sows—			
275-350 lbs., good	10.36	9.75	8.74
350-425 lbs., good	10.15	9.57	8.60
425-550 lbs., good	9.94	9.38	8.48
275-550 lbs., medium	9.43	8.94	8.29
Slaughter pigs, 100-140 lbs.—			
Good and choice	9.75	8.80	8.84
Medium	8.81	7.89	8.78

LAMBS AND SHEEP.

Spring lambs—			
Choice	12.83		12.98
Good	12.36		11.58
Medium	11.71		10.84
Common	10.85		9.69
Lambs—			
Choice	12.20	12.50	11.61
Good	11.28	11.95	11.40
Medium	10.30	11.38	11.60
Common	9.60	10.84	9.82
Lambs (shorn)—			
Choice	10.34		10.39
Good	9.64		10.12
Medium	8.76		9.62
Common	8.08		8.14
Yearling wethers—			
Good and choice			
Medium			
Ewes—			
Good and choice	4.50	5.67	4.48
Common and medium	2.93	4.17	3.86

U. S. INSPECTED HOG KILL

At 8 points week ended June 11, 1937:

	Week ended June 11.	Prev. week.	Cor. week, 1936.
Chicago	63,158	57,204	74,181
Kansas City, Kansas	11,505	15,004	24,886
Omaha	13,095	15,358	21,795
St. Louis & East St. Louis	33,028	30,929	36,162
St. Joseph	10,267	9,812	17,097
St. Joseph	7,919	9,138	10,561
N. Y., Newark and J. C.	22,485	20,028	27,646
Total	191,464	180,353	245,288

Week Ending June 19, 1937

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 17, 1937, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft of oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. wt., 140-160 lbs.,					
Good-choice	\$10.00@11.00	\$10.15@10.90	\$ 9.65@10.80	\$ 9.75@10.75	\$10.00@10.65
Medium	9.75@10.75	9.50@10.65	9.25@10.35	9.25@10.25	9.50@10.40
Lt. wt., 160-180 lbs.,					
Good-choice	10.75@11.25	10.65@11.35	10.35@10.90	10.25@11.00	10.40@11.00
Medium	10.00@11.00	10.00@11.20	9.85@10.65	9.65@10.65	10.00@10.75
Lt. wt., 180-200 lbs.,					
Good-choice	11.00@11.35	11.15@11.45	10.65@11.00	10.65@11.15	10.75@11.00
Medium	10.50@11.10	10.60@11.30	10.15@10.85	10.25@10.85	10.40@10.80
Med. wt.,					
200-220 lbs., gd.-ch.	11.10@11.40	11.15@11.50	10.85@11.00	10.85@11.20	10.80@11.00
220-250 lbs., gd.-ch.	11.10@11.40	11.15@11.50	10.80@11.00	11.05@11.20	10.80@11.00
Hvy. wt.,					
250-290 lbs., gd.-ch.	11.00@11.40	11.15@11.50	10.75@11.10	11.05@11.20	10.65@10.90
290-350 lbs., gd.-ch.	10.90@11.30	10.90@11.30	10.60@10.85	10.95@11.15	10.40@10.75

PACKING SOWS:

275-350 lbs., good	10.25@10.50	10.00@10.25	9.80@10.00	9.85@10.10	9.85@10.00
350-425 lbs., good	10.00@10.25	9.90@10.15	9.75@10.00	9.75@10.00	9.75@ 9.90
425-550 lbs., good	9.50@10.00	9.85@10.10	9.65@ 9.90	9.60@ 9.85	9.75@ 9.85
275-550 lbs., medium	8.50@10.25	9.00@10.00	9.00@ 9.65	9.00@ 9.85	9.15@ 9.55

SLAUGHTER PIGS, 100-140 lbs.:

Good-choice	9.25@10.50	9.10@10.40	9.00@10.10	9.00@10.00	9.75@10.25
Medium	8.50@10.00	8.50@10.15	8.50@ 9.65	8.50@ 9.75	

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	11.00@13.25	10.75@13.00	10.50@12.75	10.75@12.75	
Good	10.50@12.50	10.00@12.00	10.00@11.75	9.75@11.75	10.15@12.00
Medium	9.50@11.25	8.00@10.25	9.00@10.50	8.25@10.25	8.75@10.75
Common (plain)	7.00@ 9.75	7.00@ 8.75	6.75@ 9.50	6.75@ 8.75	7.00@ 9.25
STEERS, 900-1100 lbs.,					
Prime	13.25@14.50				
Choice	12.50@14.00	12.00@13.50	11.75@13.50	12.00@13.50	
Good	11.25@13.25	10.25@12.50	10.50@12.25	10.50@12.25	10.75@12.50
Medium	10.00@11.50	8.75@10.75	9.50@11.00	9.00@10.75	9.25@11.00
Common (plain)	8.00@10.00	7.50@ 8.75	7.25@ 9.50	7.25@ 9.00	7.25@ 9.50
STEERS, 1100-1300 lbs.,					
Prime	14.00@15.00				
Choice	13.25@14.25	12.50@13.75	12.25@13.50	12.25@13.50	
Good	11.50@13.50	10.75@12.75	11.00@12.50	10.85@12.50	11.00@12.50
Medium	10.00@11.50	8.75@11.00	9.25@11.00	9.25@11.00	9.50@11.15
STEERS, 1300-1500 lbs.,					
Prime	14.00@15.25				
Choice	13.50@14.25	12.75@14.00	12.50@13.75		
Good	11.50@13.50	11.00@12.75	11.00@12.50	11.00@12.75	10.85@12.35
HEIFERS, 550-750 lbs.,					
Choice	11.75@12.50	10.75@12.25	10.75@11.75	10.50@12.00	10.60@11.85
Good	10.50@11.75	9.50@10.75	9.50@10.75	9.25@11.00	9.50@10.85
Common (plain), medium	6.50@10.50	6.50@ 9.75	6.25@ 9.50	6.00@ 9.50	6.00@ 9.75
HEIFERS, 750-900 lbs.,					
Good-choice	10.50@13.00		9.50@12.00	9.75@12.00	9.75@12.00
Common (plain), medium	6.50@10.50		6.25@ 9.50	6.00@ 9.75	6.25@ 9.75

COWS:					
Choice	9.00@10.00		8.25@ 9.25		
Good	7.50@ 9.00	7.00@ 8.50	7.25@ 8.25	7.15@ 8.25	7.15@ 8.50
Common (plain), medium	5.75@ 7.50	5.50@ 7.00	5.75@ 7.25	5.50@ 7.15	5.50@ 7.40
Low cutter-cutter	4.25@ 5.75	3.50@ 5.50	4.25@ 5.75	3.50@ 5.50	3.50@ 5.65

BULLS (Yearlings excluded):					
Good (beef)	7.15@ 8.50	6.50@ 7.50	6.50@ 7.25	6.35@ 7.00	6.75@ 7.50
Cutter, com. (plain), med.	6.00@ 7.15	4.75@ 6.50	5.25@ 6.50	5.00@ 6.35	5.00@ 6.90

VEALERS:					
Good-choice	8.50@10.00	8.25@ 9.50	7.50@ 9.50	7.00@ 9.00	8.00@ 9.50
Medium	7.25@ 8.50	6.75@ 8.25	6.00@ 7.50	6.00@ 7.00	6.50@ 8.50
Cull-common (plain)	6.00@ 7.25	4.50@ 6.75	4.50@ 6.00	4.50@ 6.00	4.50@ 7.00

CALVES, 250-500 lbs.,					
Good-choice	7.00@10.00	7.00@10.25	6.50@ 9.50	6.75@ 9.75	8.00@10.00
Common (plain), medium	5.25@ 7.00	4.75@ 7.00	4.50@ 6.50	4.75@ 6.75	5.00@ 8.00

HEIFERS, 750-900 lbs.,					
Good-choice	10.50@13.00		9.50@12.00	9.75@12.00	9.75@12.00
Common (plain), medium	6.50@10.50		6.25@ 9.50	6.00@ 9.75	6.25@ 9.75

COWS:					
Choice	9.00@10.00		8.25@ 9.25		
Good	7.50@ 9.00	7.00@ 8.50	7.25@ 8.25	7.15@ 8.25	7.15@ 8.50
Common (plain), medium	5.75@ 7.50	5.50@ 7.00	5.75@ 7.25	5.50@ 7.15	5.50@ 7.40
Low cutter-cutter	4.25@ 5.75	3.50@ 5.50	4.25@ 5.75	3.50@ 5.50	3.50@ 5.65

BULLS (Yearlings excluded):					
Good (beef)	7.15@ 8.50	6.50@ 7.50	6.50@ 7.25	6.35@ 7.00	6.75@ 7.50
Cutter, com. (plain), med.	6.00@ 7.15	4.75@ 6.50	5.25@ 6.50	5.00@ 6.35	5.00@ 6.90

VEALERS:					
Good-choice	8.50@10.00	8.25@ 9.50	7.50@ 9.50	7.00@ 9.00	8.00@ 9.50
Medium	7.25@ 8.50	6.75@ 8.25	6.00@ 7.50	6.00@ 7.00	6.50@ 8.50
Cull-common (plain)	6.00@ 7.25	4.50@ 6.75	4.50@ 6.00	4.50@ 6.00	4.50@ 7.00

CALVES, 250-500 lbs.,					
Good-choice	7.00@10.00	7.00@10.25	6.50@ 9.50	6.75@ 9.75	8.00@10.00
Common (plain), medium	5.25@ 7.00	4.75@ 7.00	4.50@ 6.50	4.75@ 6.75	5.00@ 8.00

Slaughter Lambs and Sheep:

SPRING LAMBS:		
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 12, 1937, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,829	1,028	1,728
Swift & Co.	1,810	673	4,712
Morris & Co.	1,514	1,204
Wilson & Co.	4,721	3,448	2,384
Anglo-Amer. Prov. Co.	292
G. H. Hammond Co.	1,201
Shippers	9,351	7,925	2,240
Others	10,382	17,118	2,007

Brennan Packing Co., 1,127 hogs; Western Packing Co., Inc., 1,887 hogs; Agar Packing Co., 4,918 hogs.

Total: 32,083 cattle; 6,793 calves; 37,820 hogs; 13,264 sheep.

Not including 668 cattle, 545 calves, 25,494 hogs and 17,965 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,561	1,094	1,167	6,469
Cudahy Pkg. Co.	1,748	1,250	581	5,201
Swift & Co.	1,537	814	804	5,674
Wilson & Co.	1,133	826	409	4,582
Indep. Pkg. Co.	100
Meyer Kornblum	8,828	462	2,093	5,996
Others

Total 17,200 4,446 5,244 27,922

Not including 8,721 hogs bought direct.

OMAHA.

	Cattle & Calves.	Hogs.	Sheep.
Armour and Co.	2,896	2,298	2,015
Cudahy Pkg. Co.	3,405	1,767	2,846
Dold Pkg. Co.	705	1,590
Morris & Co.	874	164	753
Swift & Co.	2,928	1,334	3,093

Eagle Pkg. Co., 39 cattle and calves; Greater Omaha Pkg. Co., 108 cattle and calves; Geo. Hoffman Pkg. Co., 44 cattle and calves; Lewis Pkg. Co., 427 cattle and calves; Omaha Pkg. Co., 157 cattle and calves; John Roth Pkg. Co., 145 cattle and calves; So. Omaha Pkg. Co., 151 cattle and calves; Lincoln Pkg. Co., 234 cattle and calves; Wilson & Co., 64 cattle and calves. Others, 4,029 hogs and 2,036 sheep.

Total: 12,177 cattle and calves; 11,182 hogs; 10,743 sheep.

Not including 214 cattle, 4,293 hogs and 5,180 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	853	627	3,398	8,306
Swift & Co.	1,842	3,353	2,974	8,329
Morris & Co.	743	175	352
Hunter Pkg. Co.	776	862	749	286
Hell Pkg. Co.	1,353
Krey Pkg. Co.	2,613
Laclede Pkg. Co.	623
Shippers	5,986	1,730	7,177	3,938
Others	1,961	330	9,188	402

Total 12,161 7,077 28,427 21,261

Not including 2,425 cattle, 5,051 calves, 20,598 hogs and 5,984 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,280	772	2,523	9,380
Armour and Co.	1,363	718	2,589	6,871
Others	1,382	73	202

Total 4,025 1,563 5,324 16,251

Not including 72 cattle and 1,170 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,889	144	3,759	2,059
Armour and Co.	1,096	115	3,755	2,011
Swift & Co.	1,075	84	1,894	1,818
Shippers	1,843	34	2,249	66
Others	253	29	58

Total 6,156 408 11,625 5,954

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,727	1,104	1,034	2,116
Wilson & Co.	1,557	1,325	990	2,465
Others	267	31	539	6

Total 3,551 2,460 2,563 4,587

Not including 25 cattle and 1,403 hogs bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,712	4,285	6,542	1,093
U. D. B. Co. N. Y.	17
Armour & Co. Mil.	704	2,161
N. Y. B. D. M. Co.	40
Michels Pkg. Co.	121	49
Shippers	188	13	82	4
Others	731	963	43	106

Total 3,513 7,471 6,867 1,203

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,480	3,365	7,585	1,203
Cudahy Pkg. Co.	688	1,943
M. Rifkin & Son	307	34
Swift & Co.	2,371	5,234	9,154	1,766
United Pkg. Co.	1,762	299
J. T. McMillan Co.	567
Others	1,999	551

Total 8,807 11,903 16,739 2,969

Not including 58 cattle, 498 calves, 1,088 hogs and 1,502 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,067	1,153	1,188	6,010
Dold Pkg. Co.	979	213	826
Wichita D. B. Co.	22
Dunn-Osterling	101
Fred W. Dold	114	404
Sunflower Pkg. Co.	45	99
So. West Beef Co.	10
Pioneer Cattle Co.	10
Keefe Pkg. Co.	168

Total 2,504 1,366 2,517 6,010

Not including 1,059 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,227	77	939	3,920
Swift & Co.	975	82	1,035	11,233
Cudahy Pkg. Co.	1,005	92	875	1,448
Others	1,535	274	862	11,147

Total 4,742 525 3,711 27,748

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,731	797	6,370	970
Armour and Co.	1,143	193	2,015
Hilgemeyer Bros.	8	1,049
Stumpf Bros.	110
Meyer Pkg. Co.	82	9	156
Stark and Wetzel	31	28	61
Maass Hartman Co.	26	16
Wabnitz & Deters	46	116	142	43
Shippers	3,255	3,154	20,890	1,000
Others	885	151	149	433

Total 7,207 4,464 30,942 2,446

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	26	323
E. Kahn's Sons	387	427	4,400	1,187
Lohrey Pkg. Co.	2	176
H. H. Meyer Pkg. Co.	14	2,750
J. Schlachter's Son	90	239	81
J. & F. Schroth P. Co.	24	2,114
J. F. Stegner & Co.	186	213
Shippers	210	142	3,454	2,609
Others	1,208	1,008	501	308

Total 2,130 2,055 13,395 4,508

Not including 799 cattle, 88 calves, 946 hogs and 7,412 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended June 12.	Prev. week.	Cor. 1936.
Chicago	32,083	30,856	37,117
Kansas City	17,200	15,263	12,532
Omaha	12,177	14,265	18,063
East St. Louis	12,161	16,989	15,428
St. Joseph	4,025	4,819	4,197
Sioux City	6,156	6,513	13,340
Oklahoma City	3,551	5,068	5,055
Wichita	2,504	2,585	1,755
Denver	4,742	6,307	4,685
St. Paul	8,807	11,556	14,294
Milwaukee	3,513	3,208	3,304
Indianapolis	7,207	6,179	6,692
Cincinnati	2,130	2,103	1,494
Ft. Worth	12,483	12,483	6,164

Total 116,256 137,804 144,720

*Cattle and calves.

HOGS.

	Week ended June 12.	Prev. week.	Cor. 1936.
Chicago	37,820	34,855	41,328
Kansas City	5,244	4,485	10,482
Omaha	11,182	14,505	28,634
East St. Louis	28,427	37,566	35,025
St. Joseph	4,025	4,819	10,331
Sioux City	11,625	11,100	20,488
Oklahoma City	2,563	3,347	5,426
Wichita	2,517	2,284	3,443
Denver	3,711	5,376	5,110
St. Paul	16,739	18,460	22,963
Milwaukee	6,867	6,784	8,440
Indianapolis	30,942	28,273	30,448
Cincinnati	13,395	13,233	13,692
Ft. Worth	4,335	4,214

Total 176,068 189,117 240,057

SHEEP.

	Week ended June 12.	Prev. week.	Cor. 1936.
Chicago	13,264	23,323	7,996
Kansas City	27,922	30,790	16,752
Omaha	10,743	35,282	13,222
East St. Louis	21,261	31,661	24,558
St. Joseph	16,251	14,841	10,889
Sioux City	5,954	2,906	4,514

Oklahoma City	4,587	4,557	3,379
Wichita	6,010	6,748	4,117
Denver	27,748	2,911	21,597
St. Paul	2,969	2,089	1,833
Milwaukee	1,203	774	906
Indianapolis	2,446	2,079	3,004
Cincinnati	4,508	3,801	9,306
Ft. Worth	20,465	13,997

Total 144,866 182,235 136,090

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 7	11,707	1,679	10,203	4,924
Tues., June 8	7,261	2,529	14,500	2,529
Wed., June 9	7,267	1,600	12,527	10,060
Thurs., June 10	3,972	1,224	13,396	6,645
Fri., June 11	1,442	442	9,617	5,120
Sat., June 12	500	100	4,900	2,000

Total this week 32,149 7,574 63,943 31,278

Previous week 30,988 8,243 54,482 38,382

Year ago 38,440 8,145 72,763 27,423

Two yrs. ago 33,364 7,829 60,264 38,512

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 7	3,072	267	2,220	562
Tues., June 8	2,541	179	1,376	130
Wed., June 9	2,813	217	1,291	485
Thurs., June 10	1,092	107	1,042	12
Fri., June 11	321	78	1,250	60
Sat., June 12	100	100

Total this week 9,439 848 7,288 1,249

Previous week 7,980 1,180 6,778 1,367

Year ago 11,419 1,153 5,423 1,103

Two years ago 9,099 670 5,992 619

JUNE AND YEAR RECEIPTS.

Receipts thus far this month and 1937 to date with comparisons:

	June 1937.	June 1936.	1937.	1936.
Cattle	63,137	75,812	839,298	862,361
Calves	15,817	16,656	178,808	178,500
Hogs	118,425	141,151	1,899,915	1,701,241
Sheep	69,650	47,161	1,140,020	1,086,393

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended June 12	\$11.60	\$11.05	\$ 8.75	\$12.40
Previous week	11.50	11.10	8.75	12.00
1936	7.70	9.85	8.75	11.45
1935	10.75	9.45	2.50	8.50
1934	7.50	4.00	1.50	8.35
1933	5.85	4.50	2.35	7.45

Ave. 1932-1936 \$7.70 \$6.25 \$2.35 \$8.35

SUPPLIES FOR CHICAGO PACKERS.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 12, 1937.

CATTLE.

	Week ended June 12.	Prev. week.	Cor. week, 1936.
Chicago	23,400	24,052	26,080
Kansas City	21,646	19,506	16,902
Omaha	11,774	14,265	17,189
East St. Louis	6,175	15,899	9,068
St. Joseph	4,822	5,859	4,697
Sioux City	4,907	5,236	9,443
Wichita	3,870	4,143	2,702
Fort Worth	12,493	6,104	1,044
Philadelphia	2,007	1,863	2,077
Indianapolis	1,921	1,822	2,169
New York & Jersey City	3,345	7,856	9,216
Oklahoma City	6,036	5,242	17,080
Cincinnati	3,407	2,607	3,642
Denver	3,796	4,505	3,816
St. Paul	6,808	7,108	12,855
Milwaukee	3,211	2,753	3,210
Total	111,825	138,214	136,619

*Cattle and calves.

HOGS.

Chicago	68,158	57,204	74,181
Kansas City	11,505	15,004	24,886
Omaha	13,065	15,358	22,224
East St. Louis	33,028	30,929	36,162
St. Joseph	7,919	9,138	11,159
Sioux City	10,287	9,812	18,099
Wichita	3,576	3,283	4,335
Fort Worth	4,385	4,214	4,214
Philadelphia	12,990	10,451	12,870
Indianapolis	6,077	5,991	11,768
New York & Jersey City	30,458	28,965	32,960
Oklahoma City	3,966	4,067	5,426
Cincinnati	9,864	9,786	10,703
Denver	3,662	3,558	5,122
St. Paul	22,485	22,880	27,646
Milwaukee	6,647	5,763	5,400
Total	239,297	231,524	310,155

SHEEP.

Chicago	29,980	36,915	23,262
Kansas City	27,922	30,790	16,752
Omaha	14,070	15,051	15,206
East St. Louis	17,323	19,106	20,255
St. Joseph	16,251	14,841	10,270
Sioux City	5,888	3,329	4,101
Wichita	6,010	6,748	4,117
Fort Worth	20,465	13,997	13,997
Philadelphia	3,588	3,625	9,012
Indianapolis	970	680	1,249
New York & Jersey City	57,894	46,169	54,663
Oklahoma City	4,587	4,557	3,379
Cincinnati	8,464	5,889	6,745
Denver	3,364	2,185	5,084
St. Paul	2,969	2,089	1,835
Milwaukee	1,195	780	909
Total	201,084	213,719	187,896

CALIF. INSPECTED SLAUGHTER

State-inspected kill May, 1937:

	Number.
Cattle	54,874
Calves	34,546
Hogs	53,393
Sheep	97,982

Meat food products produced:

	Lbs.
Sausage	2,704,336
Pork and beef	1,943,912
Lard and lard substitutes	1,025,533
Chili	2,275
Total	5,075,156

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

Do you buy your Livestock through Recognized Purchasing Agents?

Week Ending June 19, 1937

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending June 12, 1937	8,153½	2,162	2,302
Week previous	7,044	2,066	2,132
Same week year ago	10,379	2,277	2,628
COWS, carcass			
Week ending June 12, 1937	1,429	1,770	2,460
Week previous	1,074½	1,387	2,465
Same week year ago	1,103	708	1,007
BULLS, carcass			
Week ending June 12, 1937	361	653	53
Week previous	296	613	56
Same week year ago	288	453	13
VEAL, carcass			
Week ending June 12, 1937	14,563½	2,316	1,027
Week previous	14,914	2,698	938
Same week year ago	15,494	2,026	699
LAMB, carcass			
Week ending June 12, 1937	35,402	13,920	13,278
Week previous	34,996	15,488	16,011
Same week year ago	34,400	10,129	12,530
MUTTON, carcass			
Week ending June 12, 1937	3,941½	496	1,862
Week previous	2,495	851	1,164
Same week year ago	1,725	356	587
PORK CUTS, lbs.			
Week ending June 12, 1937	1,365,400	286,961	325,597
Week previous	1,188,136	205,444	279,237
Same week year ago	1,172,061	301,489	422,783
BEEF CUTS, lbs.			
Week ending June 12, 1937	386,966		
Week previous	260,625		
Same week year ago	341,871		

LOCAL SLAUGHTERS.

CATTLE, head	Week ending June 12, 1937	8,345	2,007
	Week previous	7,856	1,863
	Same week year ago	9,216	2,077
CALVES, head	Week ending June 12, 1937	16,371	3,500
	Week previous	15,202	3,310
	Same week year ago	16,463	3,225
HOGS, head	Week ending June 12, 1937	30,458	12,990
	Week previous	23,965	10,451
	Same week year ago	31,732	12,870
SHEEP, head	Week ending June 12, 1937	57,894	3,588
	Week previous	46,169	3,625
	Same week year ago	54,663	6,012

PACIFIC COAST LIVESTOCK

Receipts during the five days ended June 12, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,585	1,784	1,516	1,937
San Francisco	1,300	115	2,575	6,525
Portland	3,675	515	4,075	3,500

DIRECTS—Los Angeles: Cattle, 45 cars; hogs, 61 cars; sheep, 60 cars. San Francisco: Cattle, 600 head; calves, 195 head; hogs, 1,850 head; sheep, 940 head.

STOCKERS AND FEEDERS

Shipments from 12 principal markets during May, with comparisons:

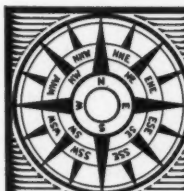
	Cattle and calves.	Hogs.	Sheep.
May, 1937	127,577	13,366	55,418
April, 1937	99,581	13,614	49,197
May, 1936	92,316	14,840	102,352
June 27, '36—			
June 4, '37	1,936,200	224,608	1,968,697
June 29, '35—			
June 5, '36	1,990,802	165,900	1,853,179

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 22,653 cattle, 5,992 calves, 20,033 hogs and 7,000 sheep.

EQUIPMENT BARGAINS

Watch the Classified Advertisements page for bargains in equipment.



Your Guide

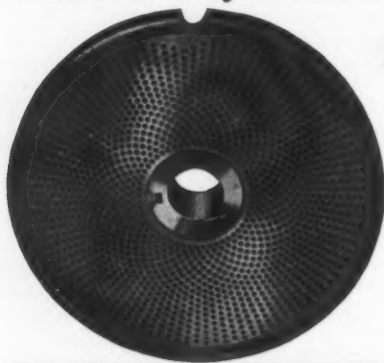
TO LIVESTOCK
BUYING EFFICIENCY

KENNETT-MURRAY

LIVESTOCK BUYING ORGANIZATION

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Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

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Everlasting Plate

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

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SPECIALTY MFRS. SALES CO.

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CD Cut-More Knives with changeable blades—
The OK Knives with changeable blades—
Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.

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POOR YIELDS
OFF FLAVORS HIGH COSTS



Let **HALLMARK KREEMKO SAUSAGE FLOUR**—End Your Worries—



What Hallmark Kreemko has done for others—it will do for you. Start using it today. Then watch your quality improve, costs go down and sales and profits go UP!

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NINTH AND NOBLE STREETS
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**BROKER
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PRODUCTS**

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THE PERFECT CURE

for making the
**best in Sausage,
Hams and Bacon**

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"The Man You Know"



"The Man Who Knows"

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6519 27 S. Ashland Ave., Chicago, Illinois

CANADIAN PLAN, WINDSOR, ONTARIO

Why *You Should Use* **SWIFT'S ATLAS GELATIN**

● PURE

Meets all state and federal pure food regulations.

● HIGH TEST

... Because of this high jelly strength, it is economical to use.

● TASTELESS

So that the true meat flavor is not obscured.

● TRANSPARENT

so the meats can look their very best.

SWIFT & COMPANY General Offices: CHICAGO

Up and Down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, June 19, 1897.)

Hog slaughter during summer packing season of 1897 reported from 21 points totaled 4,250,000 head, which was 120,000 more than in the 1896 period.

Lard exports for the packer year from November 1, 1896, to June 12, 1897, totaled 334,822,395 lbs.; bacon exports, 357,434,925; pork exports, 37,597,400 lbs.

Live cattle exported during May, 1897, totaled 37,737 head and for 11 months ending with May export was 328,096 head.

Illinois legislature passed an anti-color butterine bill which it was feared would make impossible manufacture of margarine within the state.

Louisville Packing Co., Louisville, Ky., adopted the brand "Golden Rod" for its export meats.

Joseph S. Obert, well known pork packer of Lehigh, Pa., died at the age of 76 years. He came to the United States in 1841 when 20 years old and established his business in Lehigh in 1865.

Armour and Company planned erection of a 5-story building at 43rd and Center Ave., Chicago, replacing the pepsin factory destroyed by fire.

Meat Packing 25 Years Ago

(From The National Provisioner, June 22, 1912.)

Officers of National Packing Co. agreed to a voluntary dissolution of that company, which for years had been a target of government attacks alleging combination in restraint of trade.

Chicago packers paid the highest price ever recorded on that market for cattle when three loads of prime steers brought \$9.50 per cwt.

In May, 1912, only 1,520 live cattle were exported and for the 11 months ending with May the export totaled only 89,161 head. Over 42,000,000 lbs. of lard was exported during the month and 20,000,000 lbs. of hams and shoulders, while 16,000,000 lbs. of bacon found an outlet abroad.

State inspection to supplement that offered by the federal government was asked by the New York State Master Butchers Association, the work to be under a state meat inspection bureau and applied to state slaughterhouses and retail markets.

Meat riots against kosher butcher shops in Chicago, Brooklyn and New York City occurred as a result of high price of kosher beef.

Minnesota supreme court held unconstitutional a law prohibiting the manufacture or sale in the state of oleomargarine of a shade or tint of yellow similar to butter.

James Sullivan, founder and president of Sullivan Packing Co., Detroit, Mich., died at the age of 56 years. He had been in the cattle business in Detroit and Buffalo for 40 years, starting buying cattle on the Detroit market at an early age and later establishing the company which bore his name.

Chicago News of Today

P. J. Thogerson, sales manager, Jacob E. Decker & Sons, Mason City, Ia., was a visitor in Chicago during the week.

I. Schlaifer, sales manager, Dold Packing Co., Omaha, Neb., was in Chicago this week.

Among packer executives in Chicago recently were J. T. McCrum, secretary-treasurer, and Paul Tracy, auditor, Columbus Packing Co., Columbus, O.; L. C. Beauchamp, secretary, Reynolds Packing Co., Union City, Tenn., and A. M. Rice, secretary-treasurer, Louisville Provision Co., Louisville, Ky.

A. L. Murphy, district manager, refinery department, Swift & Co., Atlanta, Ga., was a visitor to Chicago this week.

Sidney Gibbs, head of the Palmer Cold Storage Co., London, England, is in Chicago in the course of a visit to the United States. He came over to witness the graduation of his son from a medical school at Philadelphia.

John M. O'Rourke, public relations director, Cudahy Packing Co., represented his company at the recent meeting of the National Livestock and Meat Board in Chicago this week.

Howard R. Medici, vice president, The Visking Corp., made a trip through the East during the past week.

C. H. Romeiser, of the provision department of Wilson & Co., spent the week visiting the company's plant at Cedar Rapids, Ia.

Davenport R. Phelps, San Francisco, Pacific Coast representative of the National Livestock and Meat Board, came to Chicago this week to attend the semi-annual meeting of the board. He was accompanied by Mrs. Phelps.

George H. Elliott has been elected a member of the Wool Associates of the New York Cotton Exchange. He is president of Geo. H. Elliott & Co., Chicago brokers in hides and skins, and has served as president of the Hide and Leather Association of Chicago for five terms.

John A. Logan, secretary, National Chain Store Association, Washington, D.C., has been in Chicago in connection

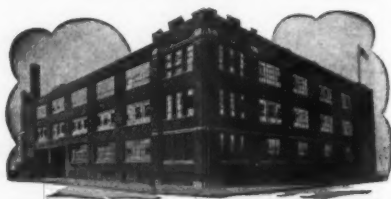
DAFFODILS AND MEAT

This float of the Carstens Packing Co., Tacoma, Wash., won first place in the commercial division and grand prize for the best float in the parade at the recent Daffodil Festival in Tacoma. It contained more than 100,000 daffodils worked into its meat display. Designer was Wm. Knabel, staff artist for Carstens. The chef is a Carstens salesman.



Hog, Sheep, Beef Casings
Certified Casing Color

Shurstitch Sewed Casings
Special Hereford Flour



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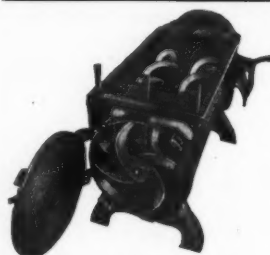
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SAUSAGE CASINGS

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New! Improved!
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KUTMIXER

ONE OPERATION!

for both cutting and mixing!
... Reduces labor costs ...
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cut while in suspension ...
no heating! Safe ... no ex-
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for BEEF—LAMB—HAM—SHEEP
—PIGS—CUTS—CALVES—
FRANKS, Etc.

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Ham Bag

SMITH, BRUBAKER & EGAN

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CHICAGO, ILLINOIS.

**SERVING
THE MEAT PACKING INDUSTRY**

GEO. H. JACKLE

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Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

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EASY-WAY LOAF FILLER



when connected to sausage stuffer fills
any size loaf pan right. Saves time, pays
for itself in short order. No loaf manu-
facturer should be without one.

Our Perfection Ham and Meat Loaf
molds are practical. Made of a patented
aluminum alloy which is tough
and gives good service. Our
molds will give good service
when other aluminum molds
will be gone and forgotten.

It will pay you to investigate

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CONSULTING ENGINEERS

Steam ... Power ... Water ...

Refrigeration ... Air Conditioning

BRADY, MCGILLIVRAY & MULLOY

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New York City, N. Y.

with the meeting of the National Livestock and Meat Board, with which he has been cooperating in campaigns for increasing meat consumption. Mr. Logan's organization has been doing some very constructive work with the meat, poultry and produce industries in developing facts concerning consumer preferences for such products, and in that way improving merchandising.

William H. Irwin, 59, assistant chief chemist in charge of the analytical division of Swift & Company's laboratories,



WM. H. IRWIN

died at his home in Chicago on June 12, after a year's illness. A noted industrial chemist, he had been associated with Swift & Company for 38 years, and had supervision over analysis and control of the firm's products throughout the manufacturing processes. He was widely known and well liked throughout the industry and related fields. An authority in the field of fats and oils, he was a past president and one of the founders of the American Oil Chemists' Society, and chairman of the fat analysis committee which has perfected practical standards and means of fat analysis. During the World War he did considerable work in the development of new sources of potash. He has also carried on a great deal of research in connection with utilization of packinghouse wastes. He leaves a widow, one son, Daniel Irwin, and a daughter, Mrs. Ernest Simmons. Funeral services were held on June 15.

John H. Stahl, manager of Swift & Company's fertilizer works at Hammond, Ind., died in Chicago on June 14, after a short illness. He was 45 years of age and had been connected with the company for 23 years. He served as a lieutenant in the army during the World War.

New York News Notes

H. J. Koenig, quality control department, Armour and Company, Chicago, was a visitor to New York last week.

Vice President W. J. Cawley, W. H. Moore, traffic department, and Dr. David Klein, laboratory department, Wilson & Co., Chicago, were in New York for several days last week.

A host of friends and acquaintances in the meat industry attended the funeral services of Meier Kleeblatt, Wilson & Co., who died suddenly on June 9. Mr. Kleeblatt had only recently completed 50 years of continuous service, having joined the old S. & S. firm, now Wilson & Co., in 1887, shortly after his arrival in this country as a youth of seventeen. Until 1900 he was in charge of the meat specialty department at the

New York plant, and was then transferred to the branch house department. At his death he was head of the beef shipping department, Wilson & Co., Harlem branch. Among the many expressions of sympathy were those from chairman Thomas E. Wilson and president Edward Foss Wilson, both of whom highly regarded Mr. Kleeblatt. A. E. Nelson, New York district manager, and many from his staff attended the services held on June 10. Mr. Kleeblatt is survived by his widow and, among other relatives, a cousin, Louis Joseph, manager beef department, Wilson & Co., New York.

At the second annual dinner of the meat and poultry division, Brooklyn Federation of Jewish Charities, and the Federation for the Support of Jewish Philanthropic Societies of New York City, held at the Hotel Astor on June 17, leaders of the meat and poultry industry pledged to raise \$50,000 as their share of the \$6,250,000 drive being conducted jointly in the federation campaign. Walter Blumenthal, president, United Dressed Beef Co., is chairman of the meat and poultry division of the campaign, and Max Kraus, president, M. Kraus & Bros., Inc., is chairman of the executive committee.

Annual Wilson & Co. employees golf tournament was held on June 15 at the Hickory Country Club, Tuckahoe, N. Y., and at a dinner later in the day prizes were awarded by draw to the fortunate contestants, based on a kicker's handicap. First prize, a set of matched irons, went to R. Waters, Mineola branch. Nine other employees receiving second prizes, consisting of golf equipment, were C. Lorenzo, New Haven branch; J. Lewis, New York district office; L. O. MacKay and S. Fineman, North Sixth st.; D. Bolger, Jamaica; Carl Gunlich and W. Heaney, Westchester branch; H. L. Skellinger, New York plant manager, and Arthur Hadley, branch house department. Grand door prize, a 61-piece set of silver, was drawn by T. Selby, casing department, New York. Address of welcome was made by A. E. Nelson, New York district manager, with short talks by plant manager H. L. Skellinger, Judge Vernon Murphy of Westchester county and W. H. Hayward, manager, smoked meats department. Committee in charge of arrangements consisted of R. R. Fahringer, sales department; C. R. Harriman, New York office, and J. E. Gingham, Tender Made ham and canned meats department.

Countrywide News Notes

Adolph Abraham, father of president Sam Abraham, vice presidents George, Harry and Ben Abraham and treasurer Jack J. Abraham of the Abraham Bros. Packing Co., Memphis, Tenn., and grandfather of George G. Abraham, passed away at his Memphis home on June 13 after a short illness. He was 79 years of age. A native of Austria-Hungary, he located at Scranton, Pa., and removed to Memphis on his retirement from the mercantile business in 1922.

Charles T. Gilmore, purchasing agent, Kuhner Packing Co., Muncie, Ind., died recently at the age of 70. He had been connected with the firm for the past 12 years and at one time was one of the owners of the White River Packing Co. He was a founder of the Indiana Live Stock Breeders' Association.

Henry Casper Gilles, 78, founder and president of H. C. Gilles and Sons Co., meat packers, Bridgeport, O., died suddenly on June 4. He founded the firm 55 years ago and had been active in its management ever since.

Wm. T. McGuire, sales manager, Danahy Packing Co., Buffalo, N. Y., has returned to his duties after six months leave of absence due to illness.

Harry Batt, general manager, Philadelphia Boneless Beef Co., one of the most eligible bachelors in Philadelphia, became a married man on June 17. The wedding celebration was held at the Hotel Adelphia and was a great occasion.

M. E. Jeness, beef boning foreman, Schluderberg-Kurdle Co., Baltimore, Md., joined the benedicts this week, taking unto himself a wife from the ranks of the Baltimore belles.

L. T. Crouch, manager, John Morrell & Co. branch, Los Angeles, Calif. and James A. Long, Philadelphia branch, have just completed 25 years of service and are eligible for the award of the Institute of American Meat Packers.

Joseph E. Murphy has been elected president of John J. Felin & Co., Inc., Philadelphia, succeeding the late Wm. E. Felin. His rise to the head of an outstanding packing concern is a striking illustration of the opportunities in this industry offered to young men of character and ability. Born in Philadelphia in 1881, he entered the Felin employ at the age of 18 as assistant night shipping clerk. From that day his rise began.



JOS. E. MURPHY

As a result of his determination to master the details of the business, and his high character and sound business principles, he was given one promotion after another, in both operating and sales departments, until in 1928 he became a member of the board of directors. In 1936 he was made vice president of the company, and upon the untimely passing of Will Felin he was the logical choice to step into his place. He had acquired a thorough knowledge of every phase of the manufacturing operations of a meat plant, and had made a study of merchandising which enabled him to put into practice a system of sales control which any packer might envy. His salesmen's manual is a model for the industry. His host of friends in the industry are pleased at the recognition which has been given him.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.		CHICAGO.	
	June 1, 1937.	June 1, 1938.	June 1, 1937.	June 1, 1938.
Beef:				
Porterhouse steak.....	.48	.43	.50	.46
Sirloin steak.....	.41	.37	.43	.39
Round steak.....	.39	.35	.42	.35
Rib roast, 1st 6 cuts.....	.32	.30	.35	.33
Chuck roast.....	.25	.23	.27	.25
Plate beef.....	.16	.14	.17	.15
Lamb:				
Legs.....	.29	.30	.27	.28
Loin chops.....	.46	.47	.38	.42
Rib chops.....	.38	.39	.32	.37
Stewing.....	.14	.15	.12	.17
Pork:				
Chops, center cuts.....	.40	.34	.37	.40
Bacon, strips.....	.36	.38	.37	.36
Bacon, sliced.....	.40	.43	.42	.42
Hams, whole.....	.31	.32	.28	.28
Picnics, smoked.....	.21	.24	.23	.20
Lard.....	.18	.17	.20	.17
Veal:				
Cutlets.....	.42	.43	.44	.38
Loin chops.....	.34	.35	.37	.31
Rib chops.....	.29	.30	.32	.27
Stewing (breast).....	.15	.17	.18	.15

PRODUCE MARKETS

	Chicago.	New York.
BUTTER.		
Creamery (92 score).....	@30	@31
Creamery (90-91 score).....	.27½@28½	30 @30½
Creamery firsts (88-89 score).....	.27½@28½	27½@28½
EGGS.		
Extra firsts.....	19¼@19½
Firsts, fresh.....	18½@19½	@20¼
Standards.....	@21½
LIVE POULTRY.		
Fowls.....	10 @17½	14 @19
Fryers.....	19¼@22
Broilers.....	15 @20	14 @22
Turkeys.....	13 @15	10 @19
Ducks.....	9 @12	10 @12
Geese.....	7 @9	7 @9
DRESSED POULTRY.		
Chickens, 31-42, frozen.....	.23 @24	23¼@24¼
Chickens, 43-54, frozen.....	.25 @26	25½@26½
Chickens, 55 & up, frozen.....	.26½	27 @27½
Fowls, 31-47, fresh.....	18½@19½	19 @20½
48-59, fresh.....	.21	@22
60 and up, fresh.....	.21½@22	21 @22½
Turkeys, frozen.....	.25½@26	22 @28

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended June 10, 1937:

	June 4.	5.	7.	8.	9.	10.
Chicago.....	30	30	30	30	30	30
N. Y.....	31	31	31	—31	—31	—31
Boston.....	31½	31½	31½	31½	31½	—31½
Phila.....	32	32	31½	31½	31	31
San Fran.....	33	33	32½	32½	32	32

Wholesale prices carlots—fresh & centralized—90 score at Chicago:

	29%	29%	29½-29%	29½	29%	29%
Receipts of butter by cities (tubs):						
	This week.	Last week.	Last year.	—Since Jan. 1, 1937.	—	1938.
Chicago.....	69,841	67,746	57,699	1,350,272	1,421,246	
N. Y.....	67,809	55,065	64,783	1,401,513	1,529,134	
Boston.....	20,323	19,219	21,613	505,982	527,120	
Phila.....	15,659	18,443	18,604	469,221	497,117	

Total, 173,632 160,478 162,699 3,726,988 3,974,617

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	June 10.	June 10.	June 11.	Last year.
Chicago.....	503,192	22,914	9,246,159	10,865,266
N. Y.....	364,450	105,689	3,261,552	4,334,267
Boston.....	70,820	7,225	1,439,275	1,705,464
Phila.....	81,458	39,617	1,384,877	1,636,357

Total.....1,019,920 175,445 15,331,863 18,541,354

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 17, 1937:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 800-500 lbs.:				
Choice.....	\$19.00@20.00
Good.....	17.00@19.00	\$17.50@19.00
Medium.....	15.50@17.00	15.50@17.50
Common (plain).....	14.00@15.50	14.50@15.50
STEERS, 500-600 lbs.:				
Choice.....	19.00@20.00	19.50@20.50
Good.....	17.50@19.00	18.00@19.50
Medium.....	15.50@17.50	16.00@18.00
Common (plain).....	14.00@15.50	\$15.00@16.00	15.00@16.00
STEERS, 600-700 lbs.:				
Prime.....	20.00@21.00	21.00@22.00
Choice.....	19.00@20.50	19.00@20.00	20.00@21.00	\$20.00@21.00
Good.....	17.50@19.00	17.00@19.00	18.50@20.00	19.00@20.00
Medium.....	15.50@17.50	16.00@17.50	16.00@18.50	17.00@19.00
STEERS, 700 lbs. up:				
Prime.....	20.00@21.50	21.00@22.00
Choice.....	19.50@21.00	19.00@20.50	20.00@21.00	20.00@21.00
Good.....	17.50@19.50	17.50@19.50	18.50@20.00	19.00@20.00
COWS:				
Prime.....	13.00@14.00	14.50@15.50	15.00@16.00	14.50@15.50
Good.....	12.00@13.00	13.50@14.50	13.50@15.00	13.50@14.50
Medium.....	11.00@12.00	12.50@13.50	12.50@13.50	12.50@13.50
Fresh Veal:				
VEAL:				
Choice.....	14.50@16.00	15.50@16.50	15.00@16.50	14.50@15.50
Good.....	13.50@14.50	14.00@15.50	13.00@15.00	13.00@14.50
Medium.....	12.50@13.50	12.50@14.00	12.00@13.00	12.00@13.00
Common (plain).....	11.00@12.00	11.00@12.50	11.00@12.00	11.00@12.00
CALF:				
Good.....	12.00@13.00
Medium.....	11.00@12.00
Common (plain).....	10.00@11.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice.....	20.00@22.00	22.00@23.00	20.50@22.50	21.00@23.00
Good.....	19.00@21.00	21.00@22.00	19.50@21.50	20.00@22.00
Medium.....	17.50@19.50	19.00@21.00	18.00@20.00	19.00@21.00
Common (plain).....	15.50@17.50	17.50@19.00	16.00@18.00
YEARLINGS, 40-55 lbs.:				
Choice.....	18.00@20.00	19.50@21.00	17.50@19.50	18.50@19.50
Good.....	17.00@19.00	18.00@20.00	16.50@18.50	17.50@18.50
Medium.....	15.00@17.00	16.50@18.00	15.00@16.50	16.00@17.50
MUTTON, Ewe, 70 lbs. down:				
Good.....	9.00@10.00	10.50@12.00	7.00@9.00	9.00@10.00
Medium.....	8.00@9.00	9.00@10.50	6.00@7.00	8.00@9.00
Common (plain).....	7.00@8.00	8.00@9.00	5.00@6.00	7.00@8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.....	22.00@24.00	22.50@23.50	22.00@23.50	22.00@24.00
10-12 lbs. av.....	20.50@22.50	22.00@23.00	21.50@23.00	21.50@23.50
12-15 lbs. av.....	19.00@20.50	21.00@22.00	19.50@21.00	19.50@21.50
16-22 lbs. av.....	16.50@18.00	18.00@19.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.....	17.00@19.00	18.00@19.50
PICNICS:				
6-8 lbs. av.....	17.50@18.00
BUTTS, Boston Style:				
4-8 lbs. av.....	21.00@22.50	22.50@23.50	22.00@23.00
SPARE RIBS:				
Half Sheets.....	14.50@15.50
TRIMMINGS:				
Regular.....	14.00@14.50

*Includes heifers, 450 lbs. down, at Chicago.

*Includes "skin on" at New York and Chicago.

*Includes sides at Boston and Philadelphia.

*Prices at Boston are for Wednesday, June 16. Thursday, June 17, was a holiday.

NEWS OF THE RETAILERS

Ray Samp has engaged in meat business at 215 So. Mitchell st., Cadillac, Mich.

John Raspot has sold meat business at 256 Main st., Saginaw, Mich. to Anzick & Danhoff.

Lee Felix has engaged in meat busi-

ness at 2257 Shattuck ave., Berkeley, Calif.

Glenn Smith is opening meat business at New Pine Creek, Ore.

L. C. Clark and F. N. Farmer sold their meat business at 411 So. 11th st., Tacoma, Wash., to Rudolph Kraus and H. F. Kamla.

MEAT EDUCATION

(Continued from page 16.)

Retail meat dealers were told an effective meat story. Dealers representing approximately 25,000 markets attended demonstrations in 125 cities of 36 states in which new ideas concerning meat pricing, meat cutting, meat displays, meat advertising and other topics were discussed. In many cases it was not unusual for meat dealers from 30 or more cities to be represented at a single demonstration.

In the field of nutrition the board has maintained close contacts with 21,374 doctors, dentists, nurses and dietitians. Wide distribution was made of the Board's "food value chart" booklets, and publications showing the value of meat in weight-reduction and weight-gaining, together with other helpful meat-in-the-diet literature.

Teaching Younger Generation

The report stressed the fact that the program for meat has reached the younger generation through the medium of meat judging, meat identification, meat poster and meat essay contests, meat literature and lecture-demonstrations at high schools and colleges. Meat demonstrations totaling 209 were attended by 103,445 students. The latest facts relative to meat cookery and the food value of meat were furnished regularly to 15,500 teachers and have been given wide general distribution.

"The work under way is conducted through a wide variety of channels," said Mr. Pollock. "Millions of persons were reached with facts about meat through the nation's press. Radio has proved an effective medium of meat education. More than 2,400,000 pieces of literature covering meat cookery, meat merchandising, meat in nutrition and other topics were sent upon request to 1,231 cities and towns representing every state. The nation-wide character of the year's program may be better understood when it is considered that the board's staff presented 1,381 meat lectures before audiences in 237 cities across the country."

Industry Cooperation

In addition to regular lines of activity, the board cooperated with branches of the industry during the year in staging two special meat campaigns which carried the message of meat from coast to coast. The program for meat has been effectively strengthened during the year by the splendid support accorded the work by the market, meat trade, farm and breed publications and by livestock associations in every part of the country.

"There has also been increasing interest and support in the meat promotion program by outside interests," said Mr. Pollock. "These include universities and colleges, medical and dental professions, women's clubs, daily and weekly newspapers, railroads, welfare agencies, chambers of commerce, hotel and restaurant interests, state and county health departments and many other agencies."

MAY FRESH MEAT PRICES

NEW YORK

Wholesale fresh meat prices for May, 1937, with comparisons:

	May, 1937.	April, 1937.	May, 1936.
BEEF.			
Steer—			
300-500 lbs., Choice	13.55	13.55	13.55
Good	13.44	13.44	13.44
Medium	14.90	14.92	11.51
Common	13.60	13.65
500-600 lbs., Prime	18.55	19.22	13.55
Choice	17.11	17.18	12.50
Good	15.26	15.22	11.52
Medium	13.85	13.70
Common	13.85	13.70
600-700 lbs., Prime	18.80	19.30	13.61
Choice	17.24	17.34	12.52
Good	15.49	15.30	11.58
Medium	13.85	13.70
Common	13.85	13.70
700 lbs. up, Prime	18.96	19.36	13.62
Choice	17.40	17.41	12.62
Good	15.49	15.30	11.58
Medium	13.85	13.70
Common	13.85	13.70
Cow—			
Choice	13.06	12.58	10.45
Good	11.98	11.40	9.80
Common	11.98	11.40	9.80
VEAL CARCASSES.¹			
Veal—			
Choice	15.92	16.55	16.19
Good	14.40	15.08	14.69
Medium	12.90	13.14	13.06
Common	11.68	11.70	11.92

¹Skin on.

LAMB AND MUTTON.

Spring lamb—			
Choice	22.72	22.15	23.89
Good	21.55	20.85	23.29
Medium	20.08	19.85	21.00
Common	18.63	18.51	19.29
Lamb—			
38 lbs. down—			
Choice	19.96	21.05	22.15
Good	18.90	20.05	21.26
Medium	17.82	18.85	19.68
Common	16.51	17.54	17.88
39-45 lbs.—			
Choice	19.46	20.50	21.74
Good	18.25	19.50	20.88
Medium	17.12	18.44	19.36
Common	16.04	17.00	18.99
46-55 lbs.—			
Choice	19.04	19.98	21.00
Good	17.90	18.99	20.03
Mutton (ewe) 70 lbs. down—			
Choice	10.61	11.10	10.95
Good	8.91	9.45	9.59
Medium	7.60	8.03	8.38
Common	7.60	8.03	8.38

FRESH PORK.

Hams, 10-14 lbs. av.	20.21	19.86	20.31
Loins, 8-10 lbs. av.	24.56	21.89	20.69
10-12 lbs. av.	24.04	21.35	20.35
12-15 lbs. av.	22.64	20.22	19.35
16-22 lbs. av.	18.61	18.11	18.11
Shoulders, N. Y. style, skinned, 8-12 lbs. av.	16.89	16.39	16.60
Butts, Boston style, 4-8 lbs. av.	20.41	19.40	19.18
Spareribs, half sheet	13.85	13.61	12.39

CHICAGO

Wholesale fresh meat prices for May, 1937, with comparisons:

	May, 1937.	April, 1937.	May, 1936.
BEEF.			
Steer—			
300-500 lbs., Choice	17.70	17.72	13.80
Good	16.26	16.10	12.28
Medium	14.76	14.58	11.45
Common	13.70	13.40	10.85
500-600 lbs., Prime	19.08	19.50	13.80
Choice	18.08	18.15	13.30
Good	16.64	16.52	12.28
Medium	14.95	14.78	11.45
Common	13.64	13.40	10.85
600-700 lbs., Prime	18.58	18.88	13.18
Choice	16.89	16.89	12.15
Good	14.89	14.78	11.18
Medium	13.64	13.40	10.85
Common	13.64	13.40	10.85
700 lbs. up, Prime	19.08	19.25	13.18
Choice	17.32	17.20	12.18
Good	15.49	15.30	11.58
Medium	13.85	13.70
Common	13.85	13.70
Cow—			
Choice	12.50	11.70	10.38
Good	11.50	10.70	9.88
Common	11.50	10.70	9.88
VEAL CARCASSES.¹			
Veal—			
Choice	15.50	14.28	14.72
Good	14.50	13.28	13.56
Medium	13.25	11.80	12.35
Common	11.75	10.49	11.19

¹Skin on.

LAMB AND MUTTON.

Spring lamb—			
Choice	20.82	22.25	22.25
Good	19.82	21.38	21.38
Medium	18.82	19.96	19.96
Common	17.82	18.71	18.71
Lamb—			
38 lbs. down—			
Choice	18.85	20.28	21.12
Good	17.85	19.21	20.48
Medium	16.82	18.06	19.00
Common	15.58	16.95	17.32
39-45 lbs.—			
Choice	18.32	19.75	20.70
Good	17.32	18.69	19.62
Medium	16.32	17.56	18.49
Common	15.32	16.56	17.41
46-55 lbs.—			
Choice	17.89	19.35	19.80
Good	16.85	18.35	18.80
Mutton (ewe) 70 lbs. down—			
Choice	9.92	9.98	10.85
Good	8.92	9.18	9.85
Medium	8.46	8.45	8.85
Common	8.46	8.45	8.85

FRESH PORK.

Hams, 10-14 lbs. av.	18.95	18.36	18.68
Loins, 8-10 lbs. av.	24.89	21.56	20.04
10-12 lbs. av.	24.09	20.56	19.56
12-15 lbs. av.	22.61	19.48	18.75
16-22 lbs. av.	19.71	18.05	17.41
Shoulders, N. Y. style, skinned, 8-12 lbs. av.	16.44	15.55	15.08
Butts, Boston style, 4-8 lbs. av.	20.21	18.60	18.25
Spareribs, half sheet	14.46	13.50	12.08

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during May, 1937:

	Average prices live animals per 100 lbs. Chicago.			Average wholesale prices of carcasses per 100 lbs. New York.			Composite retail price New York.		
	May, 1937.	Apr., 1937.	May, 1936.	May, 1937.	Apr., 1937.	May, 1936.	May, 1937.	Apr., 1937.	May, 1936.
Steers—									
Choice	\$14.17	\$14.39	\$ 8.88	\$18.80	\$19.30	\$13.61	\$35.25	\$35.45	\$33.04
Good	11.83	11.69	8.17	17.24	17.34	12.52	29.72	29.36	27.48
Medium	10.04	9.55	7.39	15.26	15.22	11.52	25.28	24.94	23.00
Lambs—									
Choice	12.53	12.50	11.11	21.32	21.05	22.15	32.17	31.66	32.59
Good	11.81	11.95	10.86	20.20	20.05	21.26	26.86	27.07	27.85
Medium	10.98	11.38	10.30	18.88	18.85	19.68	23.34	22.26	24.39
Hogs—									
Good	11.02	10.08	9.84	20.94	20.49	20.57	25.63	25.96	26.54

NEWS OF THE RETAILERS

Sylvester Schneider has opened meat business at 5522 W. North ave., Milwaukee, Wis.

W. D. Carroll, Prairie du Chien, Wis., began erection of new meat market about June 1.

Joe Dombrowski opened meat busi-

ness at 700 Concordia ave., and E. A. Tarman engaged in meat business at 529 Locust st., Milwaukee, Wis.

F. L. Connelly, meat dealer, sold out to Pete Pflipsin, Sauk Center, Minn.

J. H. Johnson bought meat market at Tama, Ia.

Frank Pohl will open meat market at 3352 E. 25th st., Minneapolis, Minn.

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BUFFALO-OMAHA-WICHITA

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Week ended June 16, 1937.	Cor. week, 1936.
Prime native steers—	22	@ 22 1/2	14 @ 15
400-600	22	@ 22 1/2	13 1/2 @ 14 1/2
600-800	22	@ 22 1/2	13 1/2 @ 14 1/2
800-1000	22	@ 22 1/2	13 1/2 @ 14 1/2
Good native steers—	20 1/2	@ 21 1/2	13 @ 14
400-600	20 1/2	@ 21 1/2	12 1/2 @ 13 1/2
600-800	20 1/2	@ 21 1/2	12 1/2 @ 13 1/2
800-1000	20 1/2	@ 21 1/2	12 1/2 @ 13 1/2
Medium steers—	18 1/2	@ 19 1/2	12 1/2 @ 13 1/2
400-600	18 1/2	@ 19 1/2	12 1/2 @ 13 1/2
600-800	18 1/2	@ 19 1/2	12 1/2 @ 13 1/2
800-1000	18 1/2	@ 19 1/2	12 1/2 @ 13 1/2
Heifers, good, 400-600	18	@ 19	12 @ 13
Cows, 400-600	12 1/2	@ 13 1/2	10 @ 11 1/2
Head quarters, choice	28 1/2	@ 29 1/2	@ 19 1/2
Fore quarters, choice	16 1/2	@ 17 1/2	@ 10

Beef Cuts

Steer loins, prime	@ 45	@ 28
Steer loins, No. 1	@ 38	@ 27
Steer loins, No. 2	@ 34	@ 23
Steer short loins, prime	@ 39	@ 30
Steer short loins, No. 1	@ 42	@ 34
Steer short loins, No. 2	@ 38	@ 28
Steer loin ends (hips)	@ 27	@ 18
Steer loin ends, No. 2	@ 26	@ 17
Cow loins	@ 22	@ 17
Cow short loins	@ 27	@ 19
Cow loin ends (hips)	@ 18	@ 15
Steer ribs, prime	@ 33	@ 18
Steer ribs, No. 1	@ 26	@ 16
Steer ribs, No. 2	@ 25	@ 14
Cow ribs, No. 1	@ 16	@ 12 1/2
Cow ribs, No. 2	@ 15	@ 11 1/2
Steer rounds, prime	@ 21	@ 15 1/2
Steer rounds, No. 1	@ 20 1/2	@ 14 1/2
Steer rounds, No. 2	@ 20	@ 14
Steer chuck, prime	@ 16	@ 11 1/2
Steer chuck, No. 1	@ 15 1/2	@ 10 1/2
Steer chuck, No. 2	@ 15	@ 10
Cow rounds	@ 15	@ 10
Cow chucks	@ 13 1/2	@ 9
Steer plates	@ 11 1/2	@ 8 1/2
Medium plates	@ 11	@ 8
Briquets, No. 1	@ 17 1/2	@ 11 1/2
Steer navel ends	@ 8 1/2	@ 7 1/2
Cow navel ends	@ 8	@ 7
Fore shanks	@ 10	@ 8
Hind shanks	@ 10	@ 8
Strip loins, No. 1	@ 72	@ 60
Strip loins, No. 2	@ 55	@ 40
Sirloin butts, No. 1	@ 35	@ 21
Sirloin butts, No. 2	@ 25	@ 19
Beef tenderloins, No. 1	@ 80	@ 55
Beef tenderloins, No. 2	@ 65	@ 45
Rump butts	@ 26	@ 14
Flank steaks	@ 24	@ 18
Shoulder clods	@ 15	@ 14 1/2
Hanging tenderloins	@ 16	@ 12
Inside, green, 5@8 lbs.	@ 14 1/2	@ 15 1/2
Outside, green, 5@8 lbs.	@ 14 1/2	@ 15 1/2
Knuckles, green, 5@8 lbs.	@ 16 1/2	@ 10

Beef Products

Brains (per lb.)	@ 8	@ 5
Hearts	@ 12	@ 9
Tongues	@ 18	@ 18
Sweetbreads	@ 16	@ 14 1/2
Ox-tail, per lb.	@ 10	@ 6
Fresh tripe, plain	@ 9	@ 9
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2
Livers	@ 18	@ 18
Kidneys, per lb.	@ 10	@ 10

Veal

Choice carcasses	@ 14	@ 13
Good carcasses	@ 12	@ 13
Good saddles	@ 16	@ 18
Good racks	@ 11	@ 12
Medium racks	@ 9	@ 10

Veal Products

Brains, each	@ 9	@ 9 1/2
Sweetbreads	@ 35	@ 35
Calf livers	@ 30	@ 35

Lamb

Choice lambs	@ 22	@ 24
Medium lambs	@ 20	@ 22
Choice saddles	@ 25	@ 25
Medium saddles	@ 22	@ 22
Choice fores	@ 19	@ 22
Medium fores	@ 17	@ 20
Lamb fries, per lb.	@ 30	@ 32
Lamb tongues, per lb.	@ 15	@ 15
Lamb kidneys, per lb.	@ 20	@ 20

Mutton

Heavy sheep	@ 7	@ 6
Light sheep	@ 10	@ 10
Heavy saddles	@ 9	@ 8
Light saddles	@ 13	@ 12
Heavy fores	@ 5	@ 4
Light fores	@ 8	@ 8
Mutton legs	@ 15	@ 10
Mutton loins	@ 11	@ 11
Mutton stew	@ 5 1/2	@ 6
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2
Sheep heads, each	@ 10	@ 10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@ 25	@ 21
Picnic shoulders	@ 17 1/2	@ 17 1/2
Skinless shoulders	@ 14	@ 14
Tenderloins	@ 17	@ 28
Spare ribs	@ 35	@ 10
Back fat	@ 14	@ 10
Boston butts	@ 22	@ 18 1/2
Boneless butts, cellar trim, 2@4	@ 20	@ 24 1/2
Hocks	@ 11	@ 10
Tails	@ 12	@ 9
Neck bones	@ 6	@ 3 1/2
Slip bones	@ 13	@ 13
Blade bones	@ 14	@ 12 1/2
Pigs' feet	@ 5	@ 4
Kidneys, per lb.	@ 8	@ 10
Livers	@ 10	@ 8
Brains	@ 8	@ 12
Ears	@ 7	@ 4
Snouts	@ 7	@ 7
Heads	@ 8	@ 7
Chitterlings	@ 5 1/2	@ 5

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@ 16 1/2	@ 16 1/2
Clear bellies, 18@20 lbs.	@ 16 1/2	@ 16 1/2
Rib bellies, 25@30 lbs.	@ 16 1/2	@ 16 1/2
Fat backs, 14@16 lbs.	@ 12 1/2	@ 12 1/2
Regular plates	@ 13	@ 13
Jowl butts	@ 13	@ 13

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	24 1/2 @ 25 1/2	@ 25 1/2
Fancy skd. hams, 14@16 lbs., parchment paper	24 1/2 @ 25 1/2	@ 25 1/2
Standard reg. hams, 14@16 lbs., plain	22 1/2 @ 23 1/2	@ 23 1/2
Picnics, 4@8 lbs., short shank, plain	20 1/2 @ 21 1/2	@ 21 1/2
Picnics, 4@8 lbs., long shank, plain	18 1/2 @ 19 1/2	@ 19 1/2
Fancy bacon, 6@8 lbs., parchment paper	28	@ 29
Standard bacon, 6@8 lbs., plain	25	@ 26
No. 1 beef ham sets, smoked	27	@ 28
Insides, 5@12 lbs.	25	@ 26
Outsides, 5@9 lbs.	23	@ 26
Knuckles, 5@9 lbs.	23	@ 26
Cooked hams, choice, skin on, fattened	@ 38 1/2	@ 39 1/2
Cooked hams, choice, skinless, fattened	@ 27 1/2	@ 27 1/2
Cooked picnics, skin on, fattened	@ 27 1/2	@ 27 1/2
Cooked picnics, skinned, fattened	@ 27 1/2	@ 27 1/2

BARRELED PORK AND BEEF

Mess pork, regular	@ 30.50	@ 30.50
Family back pork, 24 @ 24 pieces	@ 29.00	@ 29.00
Family back pork, 35 @ 45 pieces	@ 29.00	@ 29.00
Clear back pork, 40 @ 50 pieces	@ 29.50	@ 29.50
Clear plate pork, 25 @ 35 pieces	@ 24.00	@ 24.00
Bean pork	@ 26.00	@ 26.00
Brisket pork	@ 30.00	@ 30.00
Plate beef	@ 20.50	@ 20.50
Extra plate beef, 200-lb. bbls.	@ 21.00	@ 21.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.00	\$21.00
Lamb tongue, short cut, 200-lb. bbl.	51.50	51.50
Regular tripe, 200-lb. bbl.	26.00	26.00
Honeycomb tripe, 200-lb. bbl.	29.50	29.50
Pocket honeycomb tripe, 200-lb. bbl.	31.00	31.00

LARD

Prime steam, csh, Bd. trade	@ 11.45b	@ 11.45b
Prime steam, loose, Bd. trade	@ 10.92 1/2	@ 10.92 1/2
Refined lard, tierces, f.o.b. Chgo.	@ .13	@ .13
Kettle rend., tierces, f.o.b. Chgo.	@ .13 1/2	@ .13 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ .13 1/2	@ .13 1/2
Neutral, in tierces, f.o.b. Chicago	@ .13 1/2	@ .13 1/2
Compound, veg., tierces, c.a.f.	@ .13	@ .13

OLEO OIL AND STEARINE

Extra oleo oil	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2
Prime No. 2 oleo oil	11 1/2 @ 12 1/2	11 1/2 @ 12 1/2
Prime oleo stearine, edible	9 1/2 @ 9 1/2	9 1/2 @ 9 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	@ 8 1/2	@ 8 1/2
White deodorized, in bbls., f.o.b. Chgo. 10 1/2 @ 10 1/2	@ 10 1/2	@ 10 1/2
Yellow, deodorized, in bbls., f.o.b. Chgo. 10 1/2 @ 10 1/2	@ 10 1/2	@ 10 1/2
Soap stock, 50% f.f.a. f.o.b. mills	2 1/2 @ 2 1/2	2 1/2 @ 2 1/2
Soya bean oil, f.o.b. mills	@ 8	@ 8
Corn oil, in tanks, f.o.b. mills	@ 8 1/2	@ 8 1/2
Cocconut oil, sellers' tanks, f.o.b. coast. 5 1/2 @ 5 1/2	@ 5 1/2	@ 5 1/2
Refined in bbls., f.o.b. Chicago	nom. 10	nom. 10

OLEOMARGARINE

White domestic vegetable margarine, cartons, rolls or prints	@ 15 1/2	@ 15 1/2
White animal fat margarine, in 1 lb. cartons, rolls or prints	@ 15 1/2	@ 15 1/2
Nut, 1-lb. cartons	@ 13	@ 13
Puff paste (water churned)	@ 13 1/2	@ 13 1/2
(milk churned)	@ 14 1/2	@ 14 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 30	@ 30
Country style sausage, fresh in link	@ 25 1/2	@ 25 1/2
Country style sausage, fresh in bulk	@ 22 1/2	@ 22 1/2
Country style sausage, smoked	@ 27 1/2	@ 27 1/2
Frankfurters, in sheep casings	@ 25 1/2	@ 25 1/2
Frankfurters, in hog casings	@ 23 1/2	@ 23 1/2
Bologna in beef middles, choice	@ 19 1/2	@ 19 1/2
Liver sausage in beef rounds	@ 16 1/2	@ 16 1/2
Liver sausage in hog bungs	@ 19	@ 19
Smoked liver sausage in hog bungs	@ 20	@ 20
Head cheese	@ 18 1/2	@ 18 1/2
New England luncheon specialty	@ 25 1/2	@ 25 1/2
Minced luncheon specialty, choice	@ 20	@ 20
Tongue sausage	@ 28	@ 28
Blood sausage	@ 18	@ 18
Souse	@ 19	@ 19
Polish sausage	@ 23	@ 23

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 41	@ 41
Thuringer cervelat	@ 23	@ 23
Farmer	@ 29	@ 29
Holsteiner	@ 28	@ 28
B. C. salami, choice	@ 38	@ 38
Milano, salami, choice in hog bungs	@ 38	@ 38
B. C. salami, new condition	@ 23	@ 23
Frisses, choice, in hog middles	@ 36	@ 36
Genoa style salami, choice	@ 46	@ 46
Pepperoni	@ 34	@ 34
Mortadella, new condition	@ 21 1/2	@ 21 1/2
Capicola	@ 48	@ 48
Italian style hams	@ 38	@ 38
Virginia hams	@ 43	@ 43

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$5.75	\$5.75
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	\$7.50
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	\$6.75

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 14	@ 14
Special lean pork trimmings	19 1/2 @ 20	19 1/2 @ 20
Extra lean pork trimmings	20 1/2 @ 21	20 1/2 @ 21
Pork cheek meat	15 @ 15 1/2	15 @ 15 1/2
Pork hearts	@ 10	@ 10
Pork livers	@ 9 1/2	@ 9 1/2
Native boneless bull meat (heavy)	@ 13 1/2	@ 13 1/2
Shank meat	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2
Boneless chucks	12 @ 13	12 @ 13
Beef trimmings	12 @ 12 1/2	12 @ 12 1/2
Beef cheeks (trimmed)	@ 10 1/2	@ 10 1/2
Dressed canners, 350 lbs. and up	9 1/2 @ 9 1/2	9 1/2 @ 9 1/2
Dressed cutter cows, 400 lbs. and up	10 1/2 @ 10 1/2	10 1/2 @ 10 1/2
Dr. bologna bulls, 800 lbs. and up	@ 10 1/2	@ 10 1/2

CURING MATERIALS

Nitrate of soda (Chgo. white stock):	Cwt.	
In 425-lb. bbls., delivered	\$ 9.00	\$ 9.00
Saltwater, less than ton lots:		
Dbl. refined granulated	6.40	6.40
Small crystals	7.40	7.40
Medium crystals	7.75	7.75
Large crystals	8.15	8.15
Dbl. refd. gran. nitrate of soda	3.50	3.50
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated	6.80	6.80
Medium, dried	9.80	9.80
Medium, dried	9.80	9.80
Rock	6.80	6.80
Sugar—		
Raw, 96 basis, f.o.b. New Orleans	@ 3.45	@ 3.45
Second sugar, 90 basis	None	None
Standard gran. f.o.b. refiners (2%)	@ 4.70	@ 4.70
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.20	@ 4.20
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.00	@ 4.00
Dextrose, in car lots, per cwt.	@ 4.11	@ 4.11

(Continued on page 47.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

107 SOUTH LA SALLE STREET

CHICAGO, ILL.

BEFORE YOU BUY

Investigate What These Packers Offer

HONEY BRAND

HAMS—BACON
DRIED BEEF



HYGRADE

Beef—Veal
Lamb—Sausage

HYGRADE'S Original WEST VIRGINIA HAM

HYGRADE FOOD PRODUCTS CORP. 30 Church St.
New York, N.Y.



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

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New York Branch: 407-409 West 13th Street

Hams
Bacon
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**BEEF · BACON
SAUSAGE · LAMB**

ESSKAY
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**VEAL · PORK
SHORTENING · HAM**

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408 West 14th Street

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PROFIT

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Straight and Mixed Cars of Fresh and Cured **PORK PRODUCTS**
from

UNION STOCK YARDS

THE P. BRENNAN COMPANY

CHICAGO, ILLINOIS

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.

Cincinnati, Ohio

Wilmington Provision Company

TOWER BRAND MEATS

Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Chicago Markets

(Continued from page 45.)

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	15	16 1/2
Resifted	15 1/2	17
Chili Pepper, Fancy	23 1/2	24
Chili Powder, Fancy	22	22
Cloves, Amboyne	27	31
Madagascar	20	23 1/2
Zanzibar	21 1/2	24
Glaser, Jamaica	18 1/2	20
African	19	20
Mace, Fancy Banda	65	70
East India	60	65
E. I. & W. I. Blend	60	60
Mustard Flour, Fancy	22 1/2	22 1/2
No. 1	15	15
Nutmeg, Fancy Banda	26	26
East India	22	22
E. I. & W. I. Blend	19 1/2	19 1/2
Paprika, Extra Fancy	29	29
Fancy	28	28
Hungarian, Fancy	24	24
Peppina Sweet Red Pepper	26 1/2	26 1/2
Pinexco (220-lb. bbls.)	11	12 1/2
Pepper, Cayenne	23	23
Red Pepper, No. 1	17 1/2	17 1/2
Pepper, Black Aleppy	10 1/2	12
Black Lampong	7 1/2	8 1/2
Black Tellicherry	11	12 1/2
White Java Muntok	12	13 1/2
White Singapore	11 1/2	13
White Packers	12 1/2	12 1/2

SEEDS AND HERBS

	Ground for Sausage.
	Whole.
Caraway Seed	9 1/2
Celery Seed, French	22
Comino Seed	10 1/2
Coriander Morocco Bleached	8
Coriander Morocco Natural No. 1	7
Mustard Seed, Cal. Yellow	9
American	8
Marjoram, French	20
Oregano	17
Sage, Dalmatian Fancy	8 1/2
Dalmatian No. 1	8

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	@.19
Domestic rounds, 140 pack	@.29
Export rounds, wide	@.40
Export rounds, medium	@.27
Export rounds, narrow	@.42
No. 1 weasands	@.05
No. 2 weasands	@.03 1/2
No. 1 bungs	@.20
No. 2 bungs	@.15
Middles, regular	@.35
Middles, select, wide, 2@2 1/2 in.	@.45
Middles, select, extra wide, 2 1/2 in. and over	@.85
Dried bladders:	
12-15 in. wide, flat	.80
10-12 in. wide, flat	.70
8-10 in. wide, flat	.50
6-8 in. wide, flat	.35
Hog casings:	
Narrow, per 100 yds.	2.40
Narrow, special, per 100 yds.	2.30
Medium, regular	2.10
English medium	1.90
Wide, per 100 yds.	1.50
Extra wide, per 100 yds.	1.35
Export bungs	.28
Large prime bungs	.22
Medium prime bungs	.16
Small prime bungs	.11
Middles, per set	.18
Stomachs	.08

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good and choice	\$12.00@13.00 nom.
Cows, common to medium	6.75@ 7.75
Cows, low cutter and cutter	5.25@ 6.75
Heifers	@ 9.00
Bulls, cutter to medium	5.50@ 7.50
Bulls, good, sausage	@ 7.50

LIVE CALVES

Vealers, choice	\$ @11.50
Vealers, medium to choice	8.50@11.50
Vealers, culls	5.00@ 7.00

LIVE HOGS

Hogs, good to choice, 160-220-lb.	\$ @11.65
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LIVE LAMBS

Lambs, good and choice, spring	\$13.00@13.50
Lambs, medium to good	11.25@12.25
Ewes, shorn	@ 4.00

DRESSED BEEF

City Dressed.	
Choice, native, heavy	@23
Choice, native, light	@21 1/2
Native, common to fair	@18 1/2

Western Dressed Beef.

Native steers, 600@800 lbs.	@21
Native choice yearlings, 400@600 lbs.	@21
Good to choice heifers	@18
Good to choice cows	@16
Common to fair cows	@12
Fresh bologna bulls	@12

BEEF CUTS

	Western	City
No. 1 ribs	.25 @27	.26 @29
No. 2 ribs	.22 @24	.24 @25
No. 3 ribs	.20 @22	.21 @23
No. 1 loins	.42 @42	.45 @50
No. 2 loins	.35 @38	.36 @40
No. 3 loins	.28 @30	.30 @34
No. 1 hinds and ribs	.22 @24	.24 @26
No. 2 hinds and ribs	.20 @22	.22 @23
No. 1 rounds	.10 @19 1/2	.20 @21
No. 2 rounds	.17 @17 1/2	.18 1/2 @19
No. 3 rounds	.16 @16	.17 1/2 @18
No. 1 chucks	.17 @17 1/2	.18 1/2 @19
No. 2 chucks	.16 @16	.17 1/2 @18
No. 3 chucks	.15 @15 1/2	.16 1/2 @17
Bolognas	.11 1/2 @12 1/2	.12 @13
Holla, reg. 6@8 lbs. av.	.23 @25	.24 @26
Holla, reg. 4@6 lbs. av.	.18 @20	.19 @21
Tenderloins, 4@6 lbs. av.	.50 @60	.50 @60
Tenderloins, 5@6 lbs. av.	.50 @60	.50 @60
Shoulder clods	.12 @14	.14 @16

DRESSED VEAL

Good	.15 @16
Medium	.14 @15
Common	.13 @14

DRESSED SHEEP AND LAMBS

Lambs, spring, prime	.22 1/2 @23 1/2
Lambs, spring good	.21 1/2 @22 1/2
Lambs, prime to choice	.19 1/2 @20 1/2
Lambs, good	.17 1/2 @18 1/2
Lambs, medium	.17 1/2 @18 1/2
Sheep, good	.10 @12
Sheep, medium	.8 @10

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$16.25@16.75
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@25
Pork tenderloins, fresh	@36
Pork tenderloins, frozen	@35
Shoulders, Western, 10@12 lbs. av.	@18
Butts, boneless, Western	@24
Butts, regular, Western	@22
Hams, Western, fresh, 10@12 lbs. av.	@25
Picnic hams, West. fresh, 6@8 lbs. av.	@19
Pork trimmings, extra lean	@22
Pork trimmings, regular 50% lean	@16
Spareribs	@16

SMOKED MEATS

Regular hams, 8@10 lbs. av.	.26 @27
Regular hams, 10@12 lbs. av.	.25 1/2 @26 1/2
Regular hams, 12@14 lbs. av.	.24 1/2 @25 1/2
Skinned hams, 10@12 lbs. av.	.26 1/2 @27
Skinned hams, 12@14 lbs. av.	.25 1/2 @26
Skinned hams, 16@18 lbs. av.	.25 @25 1/2
Skinned hams, 18@20 lbs. av.	.25 @25 1/2
Picnics, 4@8 lbs. av.	.18 @19
Picnics, 6@8 lbs. av.	.18 @19
City pickled bellies, 8@12 lbs. av.	.23 @24
Bacon, boneless, Western	.28 @29
Bacon, boneless, city	.28 @29
Rolliters, 8@10 lbs. av.	.21 @22
Beef tongue, light	.21 @22
Beef tongue, heavy	.23 @24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	10c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Offal	14c a pound
Beef hanging tenders	25c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop fat	@3.50 per cwt.
Beest fat	@4.25 per cwt.
Edible suet	@6.00 per cwt.
Inedible suet	@4.75 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	2.1	2.85	3.10	3.15	3.60
Prime No. 2 Veals	2.0	2.65	2.90	2.95	3.30
Buttermilk No. 1	1.8	2.55	2.80	2.85	3.10
Buttermilk No. 2	1.7	2.40	2.65	2.70	3.00
Branded Gruby	1.0	1.45	1.60	1.65	1.90
Number 3	1.0	1.45	1.60	1.65	1.90

BONES AND HOOFES

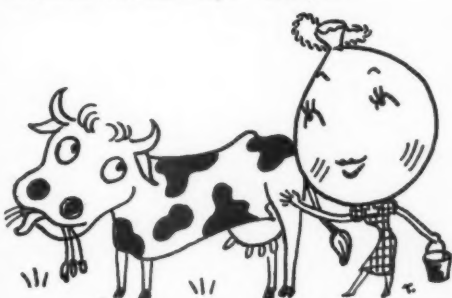
	Per ton.
Round shins, heavy, delivered basis	\$50.00
Flat shins, heavy, delivered basis	70.00
light, delivered basis	65.00
Thighs, blades and buttocks	60.00
White hoofs	50.00
Black and striped hoofs	40.00

COOPERAGE

(Prices at Chicago.)

Ash pork barrels, black hoops	\$1.47 1/2 @1.50
Ash pork barrels, galv. hoops	1.55 @1.57 1/2
Oak pork barrels, black hoops	1.37 1/2 @1.40
Oak pork barrels, galv. hoops	1.45 @1.47 1/2
White oak ham tierces	2.32 1/2 @2.35
Red oak lard tierces	2.07 1/2 @2.10
White oak lard tierces	2.17 1/2 @2.20

Susie Sausage says:-



Talk about original juices!
That's what Bossy gives and
I keep-in my Natural Casings.

S. OPPENHEIMER & Co., INC.
610 Root Street 470 Washington Street
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Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Experienced Smoker

Wanted, A-1 smoker. Must be well recommended. Steady work, good pay. W-786, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Salesmen

Wanted, salesmen to sell our line of Old Virginia and Old Smithfield Style cured meats to both wholesale and retail trade. Can carry this as side line or devote entire time. W-785, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Superintendent

Eastern packer wants sausage expert who knows all about making frankfurters, bologna and special luncheon meats; who can teach men processing operations, handle men and see that orders are obeyed. Good job for right man. Growing business if properly handled. W-789, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Rendering Man

Wanted, man for dry rendering on Allbright-Nell pressure cooker. State age, experience, wages expected and where worked last. W-791, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Refinery Expert

with twenty years' experience in refining and hydrogenation of vegetable oils, manufacturing oleomargarine and shortenings, desires position with progressive company where careful training and thorough workmanship will show results. W-784, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Young sausagemaker now working in a small plant would like to get in a large plant. Can make all kinds of sausage and loaves, kill cattle, cut hogs and cure meats of all kinds. 39 years of age. Best of references. W-787, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant Manager

Young man, age 36, 20 years' packinghouse experience in sales, manufacturing, slaughtering, all packinghouse departments. Acquainted with West, Central West, Eastern Seaboard. Has handled large branches and plants, large sales organizations. Steady worker, understands economical operations and sales development. Now employed, available soon. W-772, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant Superintendent

with years of general, thorough, practical packing plant operating experience, all departments, beef or pork. Slaughtering, cutting, processing, rendering, manufacturing, etc., including mechanical supervision. Large and small plant experience as general superintendent. Organize labor efficiently, produce results with minimum costs. References. W-775, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Business Opportunities

Sausage Plant—Pork Products

For sale, sausage manufacturing, pork products. Sales over \$400,000 in 7 months, all wholesale. Fully equipped plant, A-1 condition. Fine farming community. 9 trucks, 17 routes, employ 34. Established 32 years. Valuable trade name. Stand strict investigation. Selling on account of health. Terms. Apple Co., Brokers, Cleveland, Ohio.

Store for Rent

Desirable store in heart of wholesale meat district. Two-car capacity cooler with track. Shipping floor with track scale. One-car capacity freezer. Corned beef room, workroom, office, elevator. For particulars write Central Cold Storage Corp., 189 State St., New Haven, Conn.

Equipment Wanted

Crackling Press

Wanted, 300-ton hydraulic curb crackling press with or without pump. W-788, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Bacon Skinner

Wanted, used or rebuilt bacon skinner, hand or motor driven. Roseland Farm & Mfg. Co., Warrensburg, Mo.

Dispose of your surplus equipment through
THE NATIONAL PROVISIONER
"Classified" ads.

Equipment for Sale

Used Equipment for Sale

3 Anderson No. 1 Oil Expellers, motor driven, with 15-H.P., AC motors, complete with tempering apparatus; 2 Anderson RB Expellers; two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; 1 Allbright Nell 2 1/4 ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler Hammer Mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; 2 Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 "Boss" No. 166 Meat Chopper. Miscellaneous: Cutters, Grinders, Melters, Coolers, Rendering Tanks, Hydraulic Presses, Kettles, Pumps, etc. What have you for sale? Send us a list.

CONSOLIDATED PRODUCTS COMPANY
14-19 Park Row, New York, N. Y.
Shops and Plant
331 Doremus Ave., Newark, N. J.

Bacon Slicer

For sale, Link-Belt power bacon slicer, General Electric motor, 3-phase, 60-cycle, 220-volts, 2-H.P. Good condition. Shipped on trial. One year to pay. Wilmington Provision Co., Wilmington, Del.

Used Cattle Scale

Fairbanks, 5-ton capacity cattle scale, 8 ft. 2 in. x 14 ft. x 2 in., oak platform, complete with racks. Good condition. Price \$100. F.O.B. Lancaster, Ohio. Terms cash. For full particulars and list of other used packinghouse equipment for sale write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

Rebuilt Equipment for Sale

Item No. 1 Two ham pickle pumps with barrels.
Item No. 2 One No. 35 "Boss" mixer, 1000-lbs. capacity, Style 469, with 10-hp. motor.
Item No. 3 One No. 172 "Boss" back fat skinner with 2-hp. motor.
FS-790, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Compressor

For sale, 60-ton York ammonia compressor, direct connected synchronous motor, price, \$900. Shenandoah Abattoir Co., Shenandoah, Pa.

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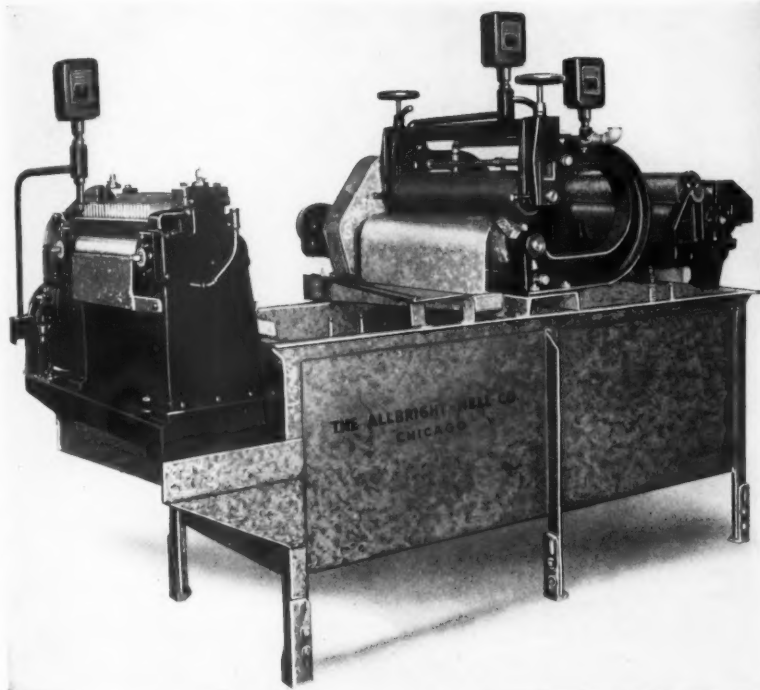
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